



# GOURMET FOOD SUPPLIER

BOOK 01

*Cat Who Can Cook*

EPUB CREATION BY LISA HAYES

**Gourmet Food Supplier**

(美食供应商)

by

**Cat Who Can Cook**

(会做饭的猫)

# Synopsis

---

There exists a strange little stall in the far east that has repeatedly rejected the designation of 3 Michelin Stars.

The prices there are high with a bowl of Egg Fried Rice with soup costing 288RMB. Oh, I forget that it also comes with a plate of pickled cabbage, but even so, many people continue to queue up for it.

That place doesn't accept reservations, only people who line up on the spot are accepted, countless people hire others to queue up for them, and of course, parking isn't provided.

The place has terrible service, and actually asks their customers to bus their own tables, oh and also wipe the table. Oh god! The boss of this place is simply mad."

# Copyright © 2016 by Lisa Hayes

---

First Edition: October 2016

All rights reserved.

English Translation by Premonition, kookiedreamer, LikyLiky, lovelyxday, LemonPEEL, MissDahfa, Hungry @ [Volare Translations](#)

English Translation by Xiong Guoqi @ [Qidian](#)

Translation Edits by Desmond @ [Qidian](#)

Translation Edits by Khuja, Aruthea @ [Volare Translations](#)

ePub conversion by Lisa Hayes @ [Hasseno Blog](#)

This is a free eBook. You are free to give it away (in unmodified form) to whomever you wish.

No part of this eBook may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording or by any information storage and retrieval system, without written permission from the author.

This book is a work of fiction. Names, characters, places, and incidents either are products of the author's imagination or are used fictitiously. Any resemblance to actual persons, living or dead, events, or locales is entirely coincidental.

# Chapter 1: Unexpected

---

In the months past April, in the plains of the mortal realm, the peach blossoms amidst the mountain temples have been all but gone.

In this huge and bustling city, the little shops in the intersection between the second and third loop seem like insignificant flies. But in the gloomy and dimly-lit room, Yuan Zhou did not have the heart to think about these things.

“Sigh.” Sitting on the only chair that wasn’t missing a leg, Yuan Zhou looked at the not-very-big house around him and released a sigh. His thoughts drifted.

This house was the only thing Yuan Zhou’s parents had left for him, apart from the fifty thousand dollars worth of funeral expenses.

The house was situated on a street selling a mishmash of things, its back facing an office building. The top floor was a cozy house for a family of three, and the bottom floor was home to a small noodle shop.

Ever since his parents died in a traffic accident three years ago, he had never visited the shop on the bottom floor again. Even when he entered and left the house, he usually used the backdoor.

Now, the house was filled with gritty dust and tables and chairs that had been shattered by accident. Chopsticks and bowls were

scattered in a mess. The second floor was not much better. With the exception of the areas he frequently used, it remained the way it had been left three years ago.

He didn't expect that there was actually someone who was willing to take him up on the advertisement he had posted two years ago.

Yuan Zhou stood up and scanned the area around him. A trace of helplessness and despair appeared on his mature face, as though he was committing this unkempt restaurant to memory.

However, this expression lasted for less than three seconds before he stepped on some unknown thing with a bang. Yuan Zhou and the hard vase shared an intimate touch as clouds of dust flew into the air.

"Oww, my face." Yuan Zhou clenched his teeth as he crawled up, while rubbing his left cheek that had hit the ground.

"Just you wait, tomorrow you'll be someone else's problem." Yuan Zhou hurriedly stood up, his face didn't hurt anymore.

He patted the dust off his clothes as he muttered at the house. He sighed in his heart and did not feel like saying anything more.

He crossed the disorderly living room and walked towards what had previously been the kitchen with familiar steps. There was a narrow space near the location of the backdoor, where there was a

staircase that could just barely fit a single person comfortably.

Going along the staircase, Yuan Zhou was expressionless, while his hand rubbed the spot that he had hurt when he fell.

The stairs weren't long, it was just about eight steps, so he got to the second floor in moments.

The lighting on the second floor was miles better than the first floor.

Near the stairs, there was a shoe cabinet. The milky white shoe cabinet was covered with dust. The first rack was filled by a pair of old leather shoes; on the second rack, there were several pairs of old-fashioned ladies shoes. The third rack was much better. There was a pair of snow-white running shoes and a pair of comfortable trendy sneakers.

Yuan Zhou couldn't care less about the dust on the shoe cabinet, he directly took off his shoes, and stepped into the house barefooted.

The second floor wasn't very big and was split into three rooms, two of them stood side by side, but didn't feel congested, on the left was the white door, where the words 'Good Fortune' was hung, while on the right 'Open The Door To Receive Happiness'. The only problem was they had lost color due to age. On the extreme right was a yellow wooden door.

Ka cha a piercing sound resounded.

He twisted open the door on his right with the words ‘Open The Door To Receive Happiness’ pasted on it. Inside the room, even the floor was covered with dirty clothes. The cabinet near the top of the bed was half-open and the clothes inside were chaotically piled. On top of the cabinet, a black laptop was placed, its blinking light signified that there was activity.

Throughout the entire room, only the double bed was neat. The blankets had been folded neatly and the pillows had been tidily arranged.

Casting a look of disgust at the dust clinging to his body, Yuan Zhou grabbed a change of clothes from the cabinet and walked towards the yellow wooden door without even closing the door to the room.

He put on his clothes, washed his hands then washed his face. He looked at the mirror above the sink which reflected a mature face that appeared to be in its early thirties, a pair of deep mystifying eyes containing a sense of ripeness and calm, silently giving his ordinary features a few traces of fashionable “older men” style of handsomeness and attraction.

On Yuan Zhou’s hand, there were several indistinct scalding marks, and also cuts on his fingers. His fingers didn’t look pretty, but the muscles on his arm were, everything else about him was very ordinary.



Although he wanted to train his six-pack to chase girls, when he saw that his abdomen still looked the same after three months, he gave up.

After silently cleaning himself, he returned to his room just in time to hear his phone vibrate. He dried his hands and unlocked it to see a message from his boss, Boss Wang. There was only one line, “Yuan Zhou, I’ve already hired someone else. You don’t have to come from tomorrow onwards. Your salary will be transferred to your card in the middle of the month as per usual.”

He sighed in relief. Although it had been half a month since he resigned, the boss said that according to standard operating procedures, there needs to be a replacement before he could leave. Yuan Zhou had long wanted to leave that place that brought his heart grief, and take a stroll outside.

Taking a glance at the photo perched on the table, Yuan Zhou felt a little relaxed, however, he also felt a little worried once he thought of the visitor coming to see the house tomorrow.

His parents naturally held high hopes for this small shop, even saying that he could inherit this small shop if he didn’t have much success in the future. However, since his parents passed away, he never opened it once, and now he even wanted to lease it out, Yuan Zhou felt guilty inside, and extended his hand to move the photo slightly further away.

Lying on the bed and seeing the gradually darkening sky outside, he closed his eyes and emptied his mind, planning to go straight to sleep.

Beep beep sensing the host's mind is stable, suited for connection, starting connection, connection established.”

An electronic noise suddenly sounded in his mind, Yuan Zhou opened his eyes, his face remained blank, but his eyes were filled with awe.

“System?” Yuan Zhou couldn't help but say in a low voice.

“Host, I am present.” A strict and cold electronic voice resounded within Yuan Zhou's mind.

“Huhh?” Now he was really stupefied.

“What is this shit?” Yuan Zhou began to survey everything in the house, hoping to find the source of the voice or perhaps something that might have changed in the house.

Naturally, apart from the remains of his lunch box that he had obediently tossed in the rubbish bin, there wasn't anything new inside the house in the end.

“Host, there is no need to search. This system has been embedded in your brain...” The moment the electronic voice said the word “brain”, Yuan Zhou extended his hand and felt towards the back of his head with lightning fast speed in disbelief. He carefully pressed around the area for a few times before realising that there was nothing there, not even a bump.

The clear and lifeless electronic system continued, “To the naked eye, a microscope, or whatever method, nothing will be found. This system is the Culinary God System. The host has met the requirements, and the first mission will now begin.”

“Hold on, hold on, what system?” Yuan Zhuo asked, he sat back down onto his bed with a calm expression when he realized his search was fruitless.

“In order to avoid energy consumption, the Culinary God System will send the explanation of the text into the host’s mind. All that is needed is for the host to concentrate to see it.” The clear and lifeless electronic system completely vanished.

Explanation: The Culinary God System comes from a universe you do not know of, invented by the famous Dr. A, to help humans achieve higher levels of mental pleasures. After wandering to the Earth 2500 years ago, there have been 10 hosts, you are the 11th.

Objective: The Culinary God System will help you learn Chinese and Western cooking to become the world’s number one chef.

Host: Yuan Zhou (Ordinary human being of the Han race)

---

Sex: Male

Age: 24

Physical Strength: C (Reaction speed, power, coordination, sensitivity – total grade)

Culinary Talent: Unknown

Skills: None

Items: None

Five Factors of Culinary Skills: Newbie

(You are the newbie of the culinary world, in the two years you've spent studying in the culinary arts, have you mastered the Egg Fried Rice?)

【Mission】.....

## Chapter 2: First Mission

---

Lacking the time to check what mission he'd received or anything else, Yuan Zhou excitedly stood up and paced around the room twice before he realized how silly he was being. He then sat down and kept pressing the power button of the phone, to the point that the phone became sluggish.

Countless thoughts flickered through his mind but they could be roughly summed up in one line, "Culinary God System? At this rate, I can reach the peak of my life with this."

One had to know that this small shop was originally the result of decades hard labour from his parents, but it hadn't even been two years before they'd gotten into a traffic accident while stocking up on goods. He was in the third year of university that year, and had suddenly become an orphan after losing both his parents at that time. His state of mind crumbled, he couldn't care about his studies at all and could only defer his studies, barely graduating a year later.

In this flourishing city, he simply couldn't find a decent job with such a school record. In the end, he could only help out in the kitchen of a large restaurant. He'd started off wanting to really grasp the culinary skills and inherit his father's dream, but it turned out that even stir-frying dishes required talent.

He was still the same after two years of study. It just so happened that someone took a liking to this shabby storefront. The despair in his heart was one reason, wanting to cast away the shadow of his parents' deaths was another, so Yuan Zhou decided to resign

from his job and go somewhere else to start a new life.

Thinking that this system could give him opportunities and hope, Yuan Zhou opened the first mission with an indescribable feeling.

[Mission] Own a shop that belongs to you.

(Mission Prompt: As a future Culinary God, how can you not even have your own store, Youngster, go strive a little.)

“What sort of prompt is this? What is it prompting? Is the system mocking me?” Yuan Zhou had opened the mission in excitement but one he saw the words in parentheses, he couldn’t help uttering.

“My own shop? Looks like the heaven’s will.” Seeing the mission, Yuan Zhou felt a little sorrow.

Or perhaps this was the hope of his parents, who didn’t want him to leave.

All of his scattered thoughts congealed into determination, Yuan Zhuo finally picked up the phone from the table, used the swipe-to-call interface and looked for Li Li in the directory. He paused a moment before calling.

It rung three times before the other side answered:

“Hello, this is Li Li,” a soft and gentle female voice came from the opposite side.

“This..... Hello, I am Yuan Zhou, the boss of the shop at 14 Peach Creek Road.”

Yuan Zhou had also only seen the female client who was coming to lease the shop once before, her five features were delicate and pretty, her long hair was tied in a bun with not a single strand out of place, and she wore a fitting suit. Honestly speaking, that woman who wanted to lease the place didn't even look inside and didn't even bargain, yet he himself wanted to back out, which was a little embarrassing.

But before Yuan Zhou managed to finish speaking, he heard the person on the other side of the line say, “Oh, it's you, this is about the contract isn't it. Give me a moment, I'm a little busy right now, you can talk to my brother, the store will be handled by my brother in the future.”

Without giving Yuan Zhou the chance to speak, the voice on the line changed to one that had a rough and haughty tone belonging to a man, “Tomorrow afternoon at 1pm, we'll sign the contract at your store.”

“I'm sorry, the reason I'm calling today is because I can't lease the shop out to you anymore.” Being rebuked like this, Yuan Zhou was pretty unhappy, but thinking of his purpose for calling, he didn't beat around the bush and said everything straightforwardly.

“What is the meaning of this? You want to increase the lease price?” The man on the line sounded a little dissatisfied, he didn’t take Yuan Zhou’s words of not wanting to lease the shop as the truth.

After all, he knew about this store, the poster for leasing had already been there for two years, yet it was never leased. One of the reasons was that this street was never considered a gourmet street, it was merely a street for miscellaneous goods, anything can be found here, but they weren’t of high quality, most of the stuff was for average households.

The location was also average. There were a couple of office buildings behind it, and there were white collar workers that could easily go to the store, but right below the office buildings there was a gourmet street. Nowadays, office workers are lazy and aren’t willing to walk a longer distance, so this street’s business was honestly nothing great.

This was the state of affairs, the ones who wanted to lease the place weren’t silly, the reason why they wanted to lease the place without bargaining was because they had inside info.

Although their proposal to purchase had been rejected, they still wanted to lease it, so that when they purchase it in the future they would be able to rake in huge profits. Yuan Zhou’s situation had already been investigated clearly, he’s just an orphan that doesn’t have any backers.



“No, this is my personal problem, we haven’t signed any kind of contract anyway, and I didn’t take any deposit, let’s just forget about this lease.” Yuan Zhou’s eyebrows creased when he heard the words increase lease price. Am I the kind of person who loves money? But he still explained a little.

“What’s the meaning of this, you already agreed to lease, how can you change your mind? You think your store is in great demand? If that is the case then I’ll increase the amount by a hundred every month.” On the phone, the rough male voice carried anxiousness and discontent, his first reaction was to increase the lease amount.

“It’s really not a matter of price, I just want to work in this place myself, so I’m not leasing it anymore.”

“Hey you!...”

Yuan Zhou hung up the phone before the other person was able to finish. Are you kidding me? I’m the one who made the call, if that kind of useless talk continued it would surpass a minute. Like Yuan Zhou said before, he wasn’t a man who likes money, he was a man who loves money very much. What’s more, first, there was no deposit made, second, they didn’t even sign a contract, so if he says it’s off, then it’s off.

Tut tut tut

Li Li who finished sending the guest out returned to the house. Her high-heeled shoes stepping on the wooden floor issued a clear clacking sound. She saw her brother, Li Di grimacing at his phone.

She said: “What’s wrong with you? Why are you gripping the cell phone with such force?”

“The store isn’t being leased anymore.” [Li Di](#) immediately turned tranquil, but his face showed a little dissatisfaction.

[TL: This brother and sister have names that sound exactly the same, Li Li, even the intonation is the same, thus I’ll just call the brother Li Di.]

“Oh? Why?” Li Li raised her beautiful eyebrow in surprise.

“That kid wants to open his own shop, nevermind, we’ve already gotten four or five places anyway.” Li Di showed a face of indifference.

“Well, what are you preparing to do next?” Seeing that her brother didn’t seem to care, Li Li didn’t continue to talk about it. She instead changed topics.

.....

Here Yuan Zhou completely relaxed his brain with a solemn face

while holding the phone and aimlessly poking at it.

“Should I clean it up by myself or clean it up by myself, or perhaps I should clean it up by myself?”

“That’s right, if there’s a mission then there should be a reward. Where’s the reward?” Yuan Zhou said to himself as he searched on the panel in his mind.

[Reward] Divine-class Egg Fried Rice Technique

Isn’t divine-class egg fried rice still egg fried rice? It’s like how the chief of beggars is still a beggar, what use is there?

“System, is this reward really worthy of my mission?” The moment he saw the reward, Yuan Zhou felt ill all over.

System: The tastiest egg fried rice in the whole world.

“How is it tasty?” Yuan Zhou asked in a deadpan.

This time, there was no explanation, only a solitary line of words: May the host please complete the mission first.

“Alright, an explanation that doesn’t explain a thing.” Yuan Zhou muttered, then once again continued to look at the screen. He had been too excited just now and didn’t have time to examine it in detail.

“Why is culinary talent unknown?”

Yuan Zhou knew that his culinary talent may not be very high, but what the hell was unknown for?

“This system is not equipped with the ability to measure talent, the talent of humans is not at a fixed level either.” As before, there was an explanation.

“If you can’t measure it, why display it?” Yuan Zhou couldn’t understand it.

“This way the symmetry looks better.” There was a suspicious pause before the system produced an explanation, however it gave off an even weirder impression.

To avoid his IQ being affected by the system, Yuan Zhou decided to overlook this issue, continuing to look further down.

“Five Factors of Culinary Skills?”

System Display: Refers to color, smell, taste, appearance, intention.

---

However, the dazzling word ‘rookie’ also allowed Yuan Zhou to understand his own culinary talent, it made him feel like a failure. But once he thought about having the system with him, he immediately regained confidence.

So now, let's set off to fulfill the mission.

## Chapter 3: Cleaning

---

After carefully looking over the not very complicated screen three times, Yuan Zhou understood. Seeing the night view outside the window, he once again glanced at the time on his phone that read 20:49.

Although it was already this late, Yuan Zhou couldn't help but excitedly start thinking about the mission.

“To own my own store; The store downstairs currently already belongs to me, whether it be legally or in reality, but why is the mission state still uncompleted?” Yuan Zhou pondered while lightly tapping his bedside table.

Could it be that it's because he hasn't hung up a signboard, or hasn't opened it for business?

Seeing that the system still hadn't responded, Yuan Zhou asked it directly, “What sort of conditions do I have to fulfill for it to be considered my own store?”

System: “Possess a store belonging to the host that is capable to do business.”

With this, Yuan Zhou understood the conditions for the mission. He got up and started rummaging through his wardrobe.

He pulled one piece out to look at before stuffing it back in, then pulled out another one. After searching for a few minutes, he finally found an outfit suitable for him to use for cleaning.

Holding those clothes, Yuan Zhou became lost in thought.

The clothes were a durable navy color, made of pure cotton, and were very comfortable. It was easy to wash and looked like an ordinary T-shirt, but there was a design on the front with the words '[Yuan Zhou](#) Noodle House'.

[T/N: homonym of the MC's name, but written with different characters, meaning 'circumference'.]

These clothes were what his parents wore in the summer when they worked, back when they were still alive. Once when the family of three were heading out to play to celebrate the New Year, they even had it printed by a vendor's booth with shirt printing.

As for his parent's two shirts, Yuan Zhou had already burned and buried them with his parents at the cemetery.

Quickly changing into the shirt, Yuan Zhou thought for a moment before putting on a cap. He retrieved a towel from the bathroom, slipped on a pair of slippers, and then headed downstairs.

Click

Flipping on the dust-covered switch on the wall, and a few fluorescent lights started emitting bright light.

The first floor remained just as messy, even the traces of him slipping earlier was still there, the distinct imprint of a human's side lay prominently on the yellow ceramic tiles.

A total area of 30m<sup>2</sup>, with the kitchen and dining hall separated by a one meter wide door that was positioned directly opposite the main entrance. The hall was arranged with six red tables, each table accompanied by four chairs. However, they were not in their original positions right now, they were scattered around after being broken during Yuan Zhou's rampage back then.

Creak

Yuan Zhou pushed out several tables, they made unpleasant sounds, and there was even one that collapsed onto the ground with a bang.

"Seems like they're all unusable." Yuan Zhou shook his head, then took a careful look at the chairs.

As expected, he discovered that only the one he used to sit on was considerably intact, but because it fell forward before, it was now a little shaky, they all have to be changed.

The wallpapers on the walls all came off as well. The kitchen's appliances were all used for the noodle shop, a pair of gas stoves



whose rings broke from the light tap. There was also a pot for cooking noodles, it was unknown whether it was broken or not, but he didn't intend to put it to use either since he didn't know how to cook or operate a noodle stall.

As night fell, stars emerged.

At nine o'clock at night, in the round interior of Yuan Zhou Noodle House, all kinds of creaking and rattling could be heard. Occasionally, pedestrians who were walking by heard the noise and would give it a baffled glance because this shop which didn't even have a signboard had sounds coming from the inside.

Three and a half hours later, Yuan Zhou's whole body was covered in dust as he faced the dirty walls on the east and west side. His hat had a spiderweb on it. The original color of the towel he held could no longer be made out, and there was a layer of black dust on the sole of his slippers.

Towards this appearance, his face showed a contented smile while standing at the top of the stairs. He had saved the money for inviting a cleaner.

Looking outside of the clean kitchen and lobby, and of course also ignoring the garbage piled up at the doorway, this shop already bore the appearance of a small store.

Grabbing onto the towel that was originally white at first, he threw it into the garbage pile with a "bang".

“Ouch, my year ‘92 old back.”

Stretching his body, Yuan Zhou went upstairs. The first thing he needed to do was go to the bathroom and get cleaned. He did not dare enter his own room in his current state.

Half an hour later.

Yuan Zhou’s hair was dripping wet as he sat down on a chair. Then he pulled out a sheet of paper and began to write down what he needed to do tomorrow.

One hand slowly tapped on the table, while the other was used to seriously write...

Making plans for tomorrow’s matters, he fell down on the bed while disregarding his still wet hair and began to sleep. He didn’t even cover himself with the thin quilt before going to dream land.

In April, living in Lotus City, the weather happened to be neither hot nor cold, it was the perfect time to sleep.

They say when the brain experiences a sudden change, what is the first thing to do when waking up? The answer is opening the eyes, but for Yuan Zhou it wasn’t like this.

With his eyes closed he was able to accurately move to the bathroom and do his business. After relieving himself he fell back on his bed with a “bang” and continued to sleep. For the whole

journey from beginning to the end he never opened his eyes.

Not even lying down for a minute Yuan Zhou opened his eyes. Jumping up from the bed like a spring, and called for the “system!”.

The system showed a response.

After seeing the mission status was still uncomplete in his head, Yuan Zhou finally ascertained that it wasn't a dream.

In a good mood, Yuan Zhou washed up and prepared to complete the tasks he had planned out last night.

Standing at the front door, he took a deep breath and pushed open the doors with his strength. The sound of this scared Boss Tong from the dry cleaning store next door.

“Ah, it's Yuan Zhou, are you going out?”

Boss Tong was the one who owned the shop with the best business on this street. After all, everyone has a few good clothes that they couldn't wash well themselves and would send them to the dry cleaners. She still had a bit of surprise seeing Yuan Zhou opening the doors now. After all, they had never been opened since the store closed down, and this would be the first time in three years.

“Auntie Tong, good morning.” Yuan Zhou had been looking at

the results of his work last night in satisfaction, but was interrupted by Boss Tong's voice.

“Oh, you're fixing up the store? Are you getting ready to open up business? Then Auntie Tong might need to come try the dishes you've made when the time comes.” Boss Tong came out from her own store,

“Mn, thank you then Auntie Tong. By the way, do the rubbish retrievers still come every day?” Yuan Zhou recalled that there was a lot of scrap iron inside that could be recycled.

The store needing to buy items for reopening also expended a lot of money, and he didn't have any other savings apart from the fifty thousand he hadn't yet touched. Even the tiniest mosquito could provide nourishment. Furthermore, that would help him avoid the hard labor of throwing away the trash himself.

“Yes, they do. Are you selling this? It'll still be a while before they come, I'll give you a shout when they do.” Boss Tong said warm-heartedly.

“Then I'll trouble you to do so, Auntie Tong. I'll first look for someone to fix up the this wallpaper and the kitchen.” Yuan Zhou gave a grateful smile, and said one final line before leaving.

.....

“Boss, how much will cleaning this outfit cost?”

Once the lamenting Boss Tong heard that she had business, she promptly replied and returned to her own store.

Since it had been a while since he walked along this street, he walked while observing. Many of the stores on this street had already changed to different occupants than those from the past. A few of the shops were also undergoing renovation, or had even changed owners.

The only ones remaining were himself, Auntie Tong from next door, a general hardware store, and an anime and manga store in the corner.

“Oh, hardware store...” After thinking a bit, Yuan Zhou visited the hardware store.

“Boss Zhao, are you here?” He said, entering the store.

The hardware store hadn’t changed much, things were still arranged the way they were before, like nothing had moved.

## Chapter 4: Renovating

---

“Coming.” A slightly limping fatty walked out from the inside with an amiable smile.

“Yo, isn’t this Yuan Zhou? What are you here for, kid?” The limping fatty was Boss Wang. Seeing Yuan Zhou standing outside, he immediately called out to him amiably.

“I want to reopen the shop, and would like to request you to take a look at the water pipes and the gas pipes, then install a pair of higher quality stoves.” Seeing how warm Boss Wang was, he straightforwardly stated what he needed.

“Kid, you’ve finally decided to reopen? Fine, I’ll bring my tools over in a bit.” Boss Wang was easy to speak to, he turned around and went back in to grab his tools.

Yuan Zhou knew that despite how affectionate this Boss Wang seemed, his stuff was expensive. The wares he had for sale are great, but Yuan Zhou didn’t want to get cheated either, so they went through an intense bargaining session along the way. In the end, they manage to settle for a total of one thousand five hundred yuan for the stove, water pipes and gas pipes.

The price may have been steep, but he managed to get lifetime warranty too..... If there were any problems with any of them, he could look for Boss Wang anytime. Yuan Zhou didn’t speak much more after achieving his objective, and brought Boss Wang to the entrance of his shop.

“Oh, Yuan Zhou, you’re back. That person hasn’t come yet..... is this person Boss Wang?” When Boss Tong saw Yuan Zhou and Fatty Wang pass by her shop, she stretched her skinny head to greet them.

“Boss Tong, your business is still as prosperous as ever.” Fatty Boss Wang replied with a smile.

“That’s because I do business with integrity.” Boss Tong glanced at Boss Wang, and spoke in a mocking tone.

The water pipes in Boss Tong’s store had broken in the past, and she had promptly looked for Boss Wang to fix it. The water pipes were fixed, but the price charged was twice the normal rate. Left without a choice, Boss Tong could only pay up. Ever since then, everytime she bumps into Boss Wang she would mock him for his shady business practices.

Seeing that Yuan Zhou had brought Boss Wang over, Boss Tong knew that there had to be something that needed to be fixed.

She took two steps out of her shop, grabbed onto Yuan Zhou, then dragged him two steps back and glanced at the smiling Boss Wang.

Boss Tong discontentedly said, “This Fatty Wang is very crafty, be careful when you get him to fix something.”

Yuan Zhou thanked Boss Tong with a smile, then explained, “It’s alright, Boss Wang’s craftsmanship is truly good.”

“Youngsters these days just don’t understand the market price. Fine then, I won’t bother about you.” Boss Tong saw that Yuan Zhou didn’t listen to her, then grumbled while returning to her shop.

Although he had noticed Boss Tong’s discontent, Yuan Zhou didn’t pay it any mind and turned back to Boss Wang and said, “Boss Wang, shall we go take a look at the pipelines?”

“Alright.”

Boss Wang was still smiling as usual, as if he didn’t know that he had just been badmouthed by someone. Doing business requires having a thick skin.

Yuan Zhou brought Boss Wang around the shop, then he declared after a careful inspection that there weren’t any large scale repairs required.

“Your parents had vision, these are pipelines which had been installed by me. Look, even though they haven’t been used for a while, the quality still shows.” Boss Wang’s chubby face displayed pride.

“Boss Wang’s craftsmanship is indeed top notch. I’ll have to trouble you, Boss Wang.”



Yuan Zhou, who was about to continue speaking, noticed that Boss Tong stood outside along with a middle-aged man in simple clothing, then quickly turned around to ask, "This is the person who collects scrap items?"

"This is Master Li, whose prices are the fairest. He doesn't underpay at all, so selling the things to him couldn't be more appropriate." Boss Tong felt vexed the moment she saw Fatty Wang's smiling face, and couldn't help but scold him indirectly.

"This is all Auntie Tong's merit, thank you very much. Master Li, the items are here, please take a peek." Yuan Zhou passionately went up to greet him. He didn't mind Auntie Tong's mocking at all, since it wasn't directed to him.

"Little brother, these things aren't worth much money." Master Li's honest-looking face revealed a smile while sifting through the garbage.

"How can that be? These are all stainless steel, and this noodle pot is still in good condition, it wasn't used much. It may not pass as a brand new item, but it's definitely fine as a second-hand." Yuan Zhou then dug out a chair leg and a table leg, and pointed at the cast iron noodle pot in the corner.

"Stainless steel isn't worth much money, furthermore, look....." Master Li wasn't easy to hoodwink, he broke a chair leg with his hands, then handed them to Yuan Zhou.

Next, Yuan Zhou thoroughly exhibited the knowledge of physics he gained during middle school, and used it to prove what was metal. In the end, he successfully managed to sell them for a total of three hundred and twenty yuan.

This scene left Boss Tong dumbstruck, while Master Li was rather exhausted. In the end, he even cleared all of the remaining rubbish for free. Boss Wang wiped off the sweat on his forehead while feeling like he wasn't a cheat at all. He hadn't seen someone like Yuan Zhou who could say something like a total of three hundred and eighteen yet rounded up to only needing to be paid three hundred and twenty.

Yuan Zhou, who earned the money vibrantly, turned back to say, "I'll trouble Boss Wang to look after the shop, I'm going to get my permit done."

"No problem, go on, I still need a while." Boss Wang hastily agreed. If Yuan Zhou stayed here and found the amount of work he did to be too little, it'd be a problem if Yuan Zhou started bargaining again.

After going upstairs to grab the paperwork he had prepared beforehand, Yuan Zhou left by the main door.

It was Wednesday and it was approximately nine-thirty in the morning. There were few pedestrians, but after exiting the small street and arriving at the big street beyond it, things became incredibly lively. There was a fast flow of cars, beautiful white collar workers in formal attire, men who looked like they sold insurance just from looking at their cheap suits, and city ladies

who dressed fashionably on the street with office buildings.

Yuan Zhou wore khaki pants and a white Mogao brand T-shirt, with a pair of trainers on his feet. He was dressed like a student who had just left the school gates, as long as one did not look at his face. After all, his face looked like that of a mature man over thirty.

Naturally, there was a reason for his style choice of dress today. The current market was very preferentially aimed at those university students that recently entered school. Don't look at Yuan Zhou's mature appearance, in actuality it hadn't even been two years since his graduation.

If it was a recently graduated university student making a venture, it didn't matter whether it was for a commercial business licence or a health certificate, they could both be more easily arranged. As for a health certification, every restaurant worker must have their reevaluation done every half a year. This one had been handed out only last month, so there were no problems at all.

Taking a stroll around the street, Yuan Zhou finally found a bus that went to the Department of Commerce. To Yuan Zhou, taking buses was the most cost-effective option, a swipe of the card allowed changing buses three times, which would be enough to go all around the city.

At ten thirty, Yuan Zhou arrived at the entrance to the Department of Commerce after only a single trip, but it was only when he was filling in forms that he discovered that he had forgotten something, he didn't seem to have thought of a name for

his shop.

Du Du Du

Yuan Zhou subconsciously knocked on the marble table, then resolutely wrote the name 《Godly Chef's Little Shop》 on the shop name box. The contents, after all, were all preplanned.

Specially placing the information form at the University student entrepreneurs' counter to have it filed, the employee at the counter looked at Yuan Zhou's graduation certificate, then looked at Yuan Zhou, and verified his graduation serial number on the supplied school's network before moving on to get Yuan Zhou's business permit registered.

The Department of Health and Department of Commerce were not too far apart. Therefore, it was still lunchtime when Yuan Zhou went to obtain his hygiene permit, but there was wasn't enough time to eat a meal. His heart couldn't refrain from feeling somewhat excited when he looked at the two new documents in his hand.

# Chapter 5: Mission Complete

---

With no time to eat, seeing the two documents that he had just received, he couldn't help but to feel excited.

Yuan Zhou found a roadside food stall, then ordered a plate of egg fried rice. While sitting inside the greasy restaurant, he quietly opened the task display and realized there were obviously still many things yet to be done. This time Yuan Zhou was certain the tasks would be considered complete only when the shop officially opens.

“Here is your egg fried rice, the soup is in that pot. Help yourself to it.”

The arrival of his egg fried rice cut off his thoughts.

As the reward from the system will be Divine Class Egg Fried Rice technique, Yuan Zhou wanted to try out the ordinary egg fried rice first.

Inside this plate of normal fried rice, there were thin slices of ham, some cubes of carrots, the indispensable chopped green onion and a small dish of pickled vegetable at the side.

Yuan Zhou straight off finished eating and felt how much tastier can a egg fried rice be.

“Would the Divine-class Egg Fried Rice technique rewarded by

the system actually be as brilliant as the one featured in Cooking Master Boy?” Yuan Zhou could not help but doubt it.

Along the road, Yuan Zhou managed to find a shop which sells wallpaper. He successfully negotiated a price of 18 RMB per square meter and hopped onto their three-wheeled electric bike/car to return to his shop. A smart thinker like Yuan Zhou even managed to save the public transport fee back.

Returning back to the shop, Boss Wang had finished fixing all the various pipelines, including the installation of the dual gas stoves. All these along with the previously cleaned kitchen gave off a bright and clean feeling.

Once Yuan Zhou finished giving instructions to the wallpaper workmen, he approached Boss Wang and thanked him, “ Thank you Boss Wang, sorry for the trouble. Here’s the payment, please check it.”

“It’s no trouble at all, the money is spot-on, I shall make a move first. If there are any problems, just give me a call.” Boss Wang received the Grandpa Maos and checked once, then stuffed the money in his pocket and nodded courteously towards Yuan Zhou before returning to his own shop.

Swish Swish

Aside from the sound coming from the workmen doing their work, the shop seemed very quiet. The shop seemed especially vacant after discarding all the old table and chairs. He began

pondering over what kind of tables and chairs he should purchase while waiting for the wallpaper to be done.

Yuan Zhou was actually confident towards the system, thus he prepared to fill the hall with tables and chairs to accommodate more guests.

“Ha Ha Ha.”

Thinking about the delightful scene of guests pouring in, and him opening more branches in the future caused him to uncontrollably laugh out loud.

Hearing the laughter, the two workers who were focused on fixing the wallpaper turned their heads on reflex. The younger one faced the other and threw him a bewildered look. The older worker stared fiercely back, indicating for him to just focus on doing his job well and not be nosy.

The tall youngster shrugged his shoulder. Upon seeing that the older worker was about to get angry, he hurriedly turned back to focus on his work.

After laughing for a few moments, Yuan Zhou realized that he had to maintain his image. He immediately scanned his surroundings and found that nobody was passing by the entrance. He then turned to check the two workers who were doing their work seriously.

Since he was idling around, he started calculating today's expenses: Fixing the gas pipes and gas stove totalled to ¥1500 and 60 meters of wallpaper cost ¥1080. Since he cleaned the washroom by himself, he incurred no costs from there. Then the administration fees costed him ¥600, and he set aside a ¥10,000 budget for the tables and chairs together with pots and pans. After calculating everything, only ¥36 820 remained from the ¥50 000 previously. Of course, selling the waste products earned ¥320 back.

The remaining balance left Yuan Zhou disheartened. Such simple renovations already cost so much, this made the thrifty Yuan Zhou have some difficulty accepting reality.

In addition, his heart ached when he thought about the tables and chairs he had planned to purchase this afternoon. It was Yuan Zhou's decision to purchase more table and chairs in the afternoon to fill up the 30m<sup>2</sup> empty space so as to accommodate more guests. If it wasn't for the strict city management during the past two years, Yuan Zhou would even plan to arrange table and chairs on the empty space outside the shop.

Pasting the wallpaper took a short while. Afterall, Yuan Zhou had already torn away the old wallpaper last night and with two workers, the new wallpaper could be attached swiftly. After checking the completed work, Yuan Zhou made the final payment and the two workers left soon after.

After the renovation was complete, the beige coloured adorned with small fragmented flower wallpaper neatly covered half of the wall on both sides, making the whole space feeling cozy and warm. Yuan Zhou simply cleaned up the floor and the whole place became



sparkly clean.

After he pulled down the roll-up entrance door, Yuan Zhou took the public transport to a second hand marketplace. Only here can he unleash his frugal and economical virtues to his fullest potential.

Indeed, Yuan Zhou was expressing his excellent ancestral virtues of being frugal, but he only intended to purchase new goods and not the used ones. The new products there were cheap but of superior quality.

Following the ancient tradition of going from shop to shop to compare prices, Yuan Zhou strolled around the second hand marketplace until he settled to approach a shop near the corner with a banner that wrote warehouse clearance.

He heard that the shop will be handed over to a new owner, thus they needed to clear the goods.

“Boss, how many more sets of these tables do you have left?” Yuan Zhou selected a set of ivory-white coloured table patterned with green vines on the sides and asked while pointing at it.

“Youngster, have you taken a liking to this set? The quality of this set is the best in our shop. There are four sets left in the store room, how many sets would you like?” The boss pushed up his glasses and smiled while speaking in an amiable tone.

“Only 4 sets left, I want 6 sets.” Yuan Zhou creased his eyebrows and estimated the size of the table while considering the size of his shop.

“How about this red one? There are 6 sets of them.” Seeing that he was about to lose the business, the boss hurriedly pointed to the red coloured set and asked.

Finally, after Yuan Zhou’s deliberate consideration, he purchased 4 white coloured sets and 2 red coloured sets. He also used the excuse of not having 6 white coloured sets that he wanted available to get a further discount. After successfully purchasing these tables, Yuan Zhou did not get to witness the boss wiping his sweat. He continued to stroll around the shop in good spirits and noticed that they sell pots and pans too, after going through another round of fruitful negotiation he managed to purchase the goods he wanted.

“Boss, since I purchased so many items from you, would you please have them delivered to my shop?”

Yuan Zhou looked at his wrapped purchase, faced the boss who was standing at the entrance with the stance of seeming to send a customer off and said to him with a familiar tone.

“We don’t provide delivery services, but you can go to the front of the market as there are numerous lorries specializing in delivering goods parked there. I can help to look after your things.” The boss replied directly, trying to shirk away from this responsibility.

“Boss, that is very irresponsible of you. Even if you don’t provide delivery, introducing me to a driver would be nice. Otherwise, how would I know which driver is trustworthy?” Seeing the boss’s unwavering attitude, Yuan Zhou had no choice but to settle for a second best option.

Eventually, under Yuan Zhou’s thick skinned persistence, the boss had to personally search for a delivery lorry with lowest charge. Of course Yuan Zhou made use of the complexity of explaining his shop’s location as an excuse to ride together with the delivery lorry back to his shop. With the 2 RMB bus fare that he managed to save, he can buy two herbal eggs.

When the sky was approaching darkness, Yuan Zhou had all of the things arranged neatly. He did not even have the time to wipe the sweat on his forehead as he excitedly settled on the newly purchased chairs and opened the mission progress display.

[Mission]: Own a shop that belongs to you – [Completed]

(Mission Prompt: As a future Godly Chef, how could you not even have your own store, Youngster, go strive a little.)

Before Yuan Zhou could show his euphoria, the system in his brain spoke.

System: “The first mission is complete. Godly Chef system is officially activated, and will now enter the shop reforming mode.”

Ping Ping Bang Bang

“System, what does reforming the shop mean?” Yuan Zhou heard the sound from the kitchen and hastily questioned.

System: “System will upgrade the host’s shop free of charge, to provide a higher standard of food to the customers.”

A bad premonition was felt in Yuan Zhou’s heart.

“Since it is like that, why not reform it straight away?”

System: “System will upgrade the host’s shop free of charge, to provide a higher standard of food to the customers.”

“What about the things that I previously bought?”

Yuan Zhou’s heart ached as he watched the tables and chairs ridiculously vanish into thin air one by one.

System: “System will provide free reforms, thus all previous goods will be confiscated.”

“F\*\*k!”

# Chapter 6: Divine Class Egg Fried Rice

---

“F\*\*k!”

Watching the newly bought tables and chairs disappearing into thin air, Yuan Zhou shed tears from the bottom of his heart. His tears were like those illustrations in comics, with wide stripes flowing down the cheeks. To avoid further heartache, he decided to obtain the reward first to soothe his bruised soul.

After opening the mission reward, he immediately retrieved it.

The words ‘Divine Class Egg Fried Rice’ transformed into a book, just when Yuan Zhou was attentively observing, dazzling light suddenly burst out from the book. The light surrounded and flooded his brain before it vanished.

Egg fried rice is one of the most basic culinary dishes in Chinese cuisine, almost anybody can cook the dish, even those who don’t know how to cook it are able to carelessly cook a plate of it.

Everyone’s cooking methods are different, egg fried rice is a dish that can be elaborated into various different dishes such as, Yangzhou Fried Rice, Xiyang Fried Rice, Spam Fried Rice, Diced Chicken Fried Rice, and more.

In every egg fried rice dish, there is a must-have basic standard: the egg must be tender, the rice must not be too soft nor too hard and the aroma from these two ingredients must blend well.

In the drama <Godly Chef Zhang Dong Guan>, it illustrated egg fried rice such that in every 3 to 5 grains of rice, they need to be wrapped with egg white. While in <Cooking Master Boy>, it was more exaggerating where it immediately turned into gold fried rice, glistening brilliantly with golden light.

The Divine Class Egg Fried Rice rewarded by the system cannot glisten brilliantly with golden light, but from choosing the rice grain, the water, the duration and degree of heat used to cook the rice, and even the size of the egg needed to correspond with the amount of rice.

After understanding the recipe, Yuan Zhou discovered that the egg fried rice that he used to cook was just a plate of pig's feed. No! That would be an insult to pig's feed itself.

When the light penetrated his brain, it was a process of enlightening the Divine Class Egg Fried Rice Technique to open up Yuan Zhou's perception towards egg fried rice and its cooking technique. As if he was [Xuzhu](#) who was imparted Xiaoyao-zi's decades of internal energy, he instantly possessed countless experiences of cooking egg fried rice.

[TL: Xuzhu and Xiaoyao-zi are characters from Jin Yong's novel, Demi-Gods and Semi Devils.]

Opening his eyes, Yuan Zhou felt the uncontrollable power bubbling inside him.

Dong Dong Dong

He walked down the stairs, intending to go to the kitchen to attempt cooking a plate of the Divine Egg Fried Rice that was in his brain.

Just as he reached the bottom of the stairs, he received a notification–

System: “Upgrading in progress, 8 more hours to completion.”

.....

When Yuan Zhou’s intention got dismissed by the system, he felt as if he just got poured by a bucket of cold water. He quietly swallowed in his excitement and returned back to his room to lie on his bed.

Considering that there was 8 hours remaining before tomorrow comes, he envisioned by mastering the Divine Class Egg Fried Rice Technique, even if he did not sell other items in his menu, just with egg fried rice, he can miraculously walk towards the peak of his life. The thought of this made his heart beat in excitement.

Also since he had not prepare the ingredients, he needed to do some stocking up. He started to meticulously count the money he had and again considered how to make full use of every penny.



He turned and tossed around the bed, and eventually fell asleep with his body in a weird position. As for the unknown liquid found on the side of his lips when he woke up, there was no need to question what it was.

After all, being a straightforward and ambitious young man, other than dreaming of the goddess in his hard drive, only the bright red RMB notes could make Yuan Zhou excited.

Unable to wait any further to see the completed reformation of his shop, he washed up in a speed of light, rushed down the stairs, and turned on the light switch.

“What!” (In English)

Yuan Zhou who stood at the end of the staircase couldn't help but blurt out in English.

He covered a three-step distance with two, and arrived at the centre of the store.

The entire shop was transformed into an open kitchen concept. There was a flower trellis on each two sides of the door, arranged with few pots of unknown flowers that were in full bloom. The light blue color of it and the leaves in the background matched exceptionally well.

As for the [tables](#), they had bends to surround the cooking area

like those in Midnight Diner. Inside the table were cabinets, and there was a sink to clean all kinds of cooking ingredients.

The outer of the long tables were arranged with had four snug looking high chairs, the wooden color gave off a natural and cozy feel. Both sides of the arched table were also arranged with two more high chairs. In total, the arched table was fully lined with eight of these high chairs.

### “Pricelist”

On the wall facing the kitchen, the word “Pricelist” was written in Chinese calligraphy. It was especially eye-catching and there was a piece of the wooden signboard underneath it.

After surveying the whole place, he was very satisfied. Comparing to his own sloppy renovation, this was ten folds better. The shop looked fresh and spacious. Thinking that he hadn't miss out on anymore surprise, Yuan Zhou was already mumbling tsk tsk in praise when he prepared to check out the kitchen.

As he was previously too stunned, he did not notice the kitchen's transformation. Now that he paid more attention to it, he came into realize that it was totally different from his original kitchen.

In the original kitchen, there was noodle barrel at the corner and beside the barrel was a pair of stoves with various types of seasoning surrounding it. The basin was next to the stove and not far from it was the stairs to the upper floor. Just behind the basin was the dish rack, arranged with different types and sizes of plates.

The whole kitchen used to seem narrow and cramped to the extent that two people could barely move without bumping into each other.

Now that the system had reformed the kitchen, it seemed big and spacious. At the spot that the noodle barrel stood previously, it was replaced with a water tank. The tank was looked like one of those big, brown-colored water tank made by coarse porcelain which he used in the countryside when he was young. It was filled with crystal clear water but looked deep and bottomless.

Beside it was a stove but was upgraded to a built-in one, it does not occupy much space and looked pleasing to the eyes. The pots and pans were hanging neatly within arm's reach, the plates and bowls were exquisite and smooth, and obviously white.

Beside the stove is a row of small containers, each of them was labeled according to the various types of seasoning. Except for salt and soya sauce which occupied a full container each, the other container had two labels each, there were 22 containers, counting all together there were a total of 44 types of seasoning. Majority of them were main seasoning such as fennel that is commonly seen.

Pa Da

Yuan Zhou curiously opened one of the containers labelled as thyme and galangal, but unexpectedly found it empty.

“It must be my wishful thinking, these containers must be used

to contain the seasonings used in the future.”

After muttering to himself, he continued to observe.

Above the seasoning containers there were several slightly bigger cabinets. They were also built-in, thus they were not obstructive. Each cabinet measured to 20 cm wide by 15 cm high and there were 12 of them in total.

Other than the last cabinet that was labelled as ‘Rice’, those that were behind was not labelled at all. Also, behind him, other than one that was labelled ‘Egg’, they were also not labelled. Looking at the two sides, it seemed like this was in accordance with the first reward.

While deep in thought, Yuan Zhou unknowingly opened one of the cabinet and surprisingly it was filled with rice, this unexpected discovery made Yuan Zhou overjoyed. He hurriedly opened the cabinet labeled as ‘Egg’ and as he predicted, it was fully filled with neatly arranged eggs.

“System, is this part of the reward?” Yuan Zhou gleefully asked.

System: “System will provide host with all the necessary ingredients for the menu that he has fully mastered.”

“I can also cook other dishes such as shredded potato.” Yuan

Zhou asked with eyes brimming with hope.

System: “The current host has only mastered one dish.”

“Do you mean every dish has to be same level as Divine Class Egg Fried Rice? So can I purchase the ingredients on my own?” Yuan Zhou’s hand tapped on the clear glass table.

System: “Any ingredients used or sold by the host must be provided by the system, anything else not provided by system are banned from entering the kitchen.”

“Fine, that is actually better since I don’t have to come out with my own money to buy ingredients. In any case, I am only selling egg fried rice.” Yuan Zhou smiled guilefully just like a cat who successfully stole a fish.

System: “The price for one Egg Fried Rice is set at 188 RMB.”

“Dammit, are you fooling with me?”

.....

# Chapter 7: The Simplest, Most Delicious And Most.....Expensive

System Display: “Egg Fried Rice price is set at 188 RMB.”

“Dammit! Are you fooling with me?”

Yuan Zhou felt that even though he liked the yellow-white thing called an egg, the gentlemanly way is for a gentlemen who loves money to acquire it correctly. But the system was asking for so much. It may make a little sense for five-star restaurant to ask for one hundred eighty-eight for egg fried rice, they have the environment and the service after all. But what does his small shop have?

The system displayed the words: “The host can test his cooking skills first.”

Seldom would the system make a suggestion. Yuan Zhou also had an unbearable itch in his heart to test out the Divine-class Egg Fried Rice skill.

First, he went to get the rice cooker by the sink and prepared to cook the rice. This rice cooker was very strange. Ordinary rice cookers would be marked with some pre-set words. Other than cook rice or keep warm types of buttons, the better ones could also stew soup or steam vegetables. But the one from the system actually was marked with options for the rice used in making egg

fried rice and the exact temperature.

He took out the rice and washed it clean. After he had selected the type of rice used to make egg fried rice option, Yuan Zhou felt that this rice was not the same as what he usually used. He couldn't help but stick his arm out and grab some.

The rice had a sparkling luster. Each grain was exactly the same size. The clean fragrance made people unable to resist trying them.

“It seems like the system provides top-class goods.”

“Ding!”

In not over half a minute, the rice cooker seemed to be finished cooking.

“Is this forbidden technology? It's so quick!” Yuan Zhou jumped in fright. He opened the rice cooker before him, but no steam hit him like he had imagined. However, the delicate fragrance of the rice wafted out.

“It's actually cool.” Yuan Zhou could not see any steam come out from the rice. It could actually cool the rice directly. This forbidden technology was too much.

Yuan Zhou was not stupid. He responded quickly: “This kind of forbidden technology setting is in order for me to make egg fried-rice as fast as possible.”

Sucking in a deep breath, he grabbed two eggs and started to break them. When the chicken egg broke open into the snow white bowl, the egg yolk was a golden yellow, while the egg white was luminous. There was not even the slightest bit of stench. Instead, there was an extremely slight fragrance.

No matter if it was the rice or if it was the egg, none of it were mere ordinary goods.

Ping bang bang ping

In this moment, with the Cooking God in him, Yuan Zhou's movements were like moving clouds and flowing water. There was absolutely no superfluous movements. He was like a well-oiled machine that followed the perfect textbook form. The mature face held the unique charm of a man who was serious in his task.

How long does it take to cook a bowl of egg fried rice?

With Yuan Zhou making a full effort, it did not take longer than three minutes. The piping hot egg fried rice was served onto a plate. Not a single grain of rice was wasted. It was a golden slice on the pure white plate.

What can be called “smells, looks, and tastes great”?

This can be said to “smell, look and taste great!”



It was the same portion size as the other eight yuan portions that can be found outside. However, the ones sold by others and this one was not on the same level in terms of both appearance and fragrance.

The chicken eggs and the fragrance from the rice that had disseminated while the heat blended them all together. The egg was entirely wrapped in the rice. Every grain of rice had separated, turning every single grain golden-yellow. They had been freely piled together. It looked like the golden yellow grains of an autumn harvest.

This was the highest realm of egg fried rice, golden-yellow fried rice. This did not glisten as gold, but other than that, there was a difference between this and [Chuka Ichiban](#)'s golden-yellow fried rice! He did not think that there would be a day where he could make the exaggerated delicacy of golden-yellow fried rice.

(Cooking Master Boy's)

This was not on the level of a smell that enticed people's appetite the moment they smell it, it was on the level that made people want to eat it as soon as they see it. Yuan Zhou grabbed a spoon and was like the wind sweeping away the remnants of the clouds and ate it all up.

"I made this?"

When he took a bite, he simply did not dare to believe that the flavor in his mouth was something he made. It was truly hard for him to imagine that a simple egg fried rice could be this delicious. Yuan Zhou understood what was called "flavor that makes the tongue fragrant."

He recalled that in the kitchen of a three star restaurant, there was a chef who was researching a new kind of dish. When he had finished, he had invited everyone to come try it out and give their opinions. It was a chrysanthemum sea cucumber, which brought together the fragrance of the chrysanthemums and the deliciousness of the sea cucumber. When it came time to eat, everyone had forgotten about their opinions; they could only feel the perfection between the appearance, smell, and taste.

But right now, comparing that chrysanthemum sea cucumber and his egg fried rice....no, it can't be compared. This chicken egg and rice displayed the pinnacle of appearance, smell and taste.

“Burp!”

Yuan Zhou patted his tummy contentedly. He felt that the holes in his heart created by the system had disappeared. This indeed deserved the name of Divine Class Egg Fried Rice.

Just as Yuan Zhou was reflecting on when he just ate the egg fried rice, the system displayed text.

System Display: “Thank you for your patronage, 188 RMB.”

“I know. Right now, I feel that it is completely justified for the price to be fixed this high.” Yuan Zhou smacked his lips together in satisfaction as he spoke.

System Display: “Host has just consumed one portion of egg fried rice. Please pay 188 RMB.”

“So you’re saying that when I eat I also have to pay?” Yuan Zhou was incredulous.

System Display: “Host has just consumed one portion of egg fried rice. Please pay 188 RMB.”

“Hehe.”

[I bought a watch last year](#). Yuan Zhou’s feelings were completely contained in those two words.

[TL: I bought a watch last year is a chinese internet slang for saying “I f\*\*k your mother.”] Lisa's Notes: If you've read "I'm Really A Superstar, then it is explained more.

System Display: “Due to the host’s rank being level 0, the system and the host split earnings 9/1. Of course, the host gets one.”

“So I have to give you nine-tenths of the money I earn?” Yuan Zhou struggled to keep his mood from going ballistic as he

confirmed what the system said.

System Display: “The system supplied top-class ingredients.”

“Top-class? What rice? Isn’t it all rice!?”

Yuan Zhou asked in disbelief. Although the rice really looked pretty good, he did not know where the rice could be said to be top-class.

System Display: “The rice is called Xiangshui Rice. In the Ming and Qing dynasty, Xiang Shui rice was also called ‘government salary’ or ‘imperial rice.’ This rice, along with the Mirror Lake Carp and the Mountain Sable, were offered as tribute to the court. Presently, Xiangshui Rice is used at imperial banquets at The Great Hall of the People.”

These two lines of words made Yuan Zhou kneel on the ground. Xiangshui Rice, it was actually Xiangshui Rice. Yuan Zhou had heard of this rice before.

Legends said that Xiangshui rice could only yield two mu’s of rice due to the relationship between atmosphere and temperature. It was completely grown by manual labor. Weeding and fertilizing had to be done manually. It was a special product amongst special products. Don’t even mention eating it for ordinary people, they

never even seen it before.

“What about the chicken egg?” If the rice is Xiangshui rice, then how was the chicken egg raised?

System display: “The chicken egg, compared to Kobe beef, is raised in a much healthier way. It starts out by picking out top-quality breeding eggs. They are incubated for forty days. Every day, every chicken is given the temperature of a mother chicken. Every day for two hours, a world-class musician will come and perform live for them. After they have broken through their shells, they select the sturdiest chickens to be raised as brood hens. The water used to feed them is from spring water that mankind has never touched. The insects in their diet are specially raised mealworms. There is a special pasture land for the chicks to eat. There is also a special exercising area to maintain the chicken’s health. These chickens are used only for laying eggs. Each of their eggs contain the pinnacle of flavor.

An ancient saying said “Playing music to a cow.” Right now, it was actually “Playing music to the chicken.” Yuan Zhou felt that his twenty-four years of being alive were nothing compared to that chicken! A chicken used to lay eggs.

“The oil used is pure, natural olive oil that does not contain any additives.”

“The salt used is from the salt wells in Sichuan that used to be supplied to the imperial family. The salt from these salt wells do not have any sort of acerbic taste. Moreover, they contain plenty of minerals.”

“Does the host have any further questions?”

## Chapter 8: Second Mission

---

“I have no more questions.”

This egg fried rice was so delicious that Yuan Zhou wished he could order another 10 plates. After all, 188 RMB was too cheap.

On closer inspection, the oil is the commonly used type but still it costs few hundred bucks per kilogram, just that as compared to the main ingredients it was not even worth mentioning. After all, ingredients such as Xiangshui rice and the special egg cannot be obtained just with money.

But it's still really sinful to use such precious ingredients just to cook egg fried rice.

He obediently placed 200 RMB in the money box which disappeared in a flash, with only 12 RMB change left. Yuan Zhou witnessed this scene with heavy heart. However, considering what he ate was cooked with fine imperial Xiangshui rice and Kobe eggs, he felt slightly better inside.

After all, I (laozi) am now someone has eaten such imperial cuisine. I shouldn't be so petty.

“System, I feel that the price that we set is way too cheap, how about we raise the price a little?”

With the thought that his percentage share only amounted to one

tenth of the earnings, that means he gets only 18.8 RMB. Moreover, using such precious top-class ingredients but selling at such a cut-price, Yuan Zhou's heart could not help but bleed a little. He hastily suggested the above to the system.

System: "Host's rank is too low, therefore not permitted to set price."

"....."

"How many levels does this so-called ranking have? Do my earnings increase accordingly with my rank?" Seeing the word rank instantly reminded Yuan Zhou of the splitting of earnings.

System: "Rank is too low. Access to precise information can only be unlocked when the chef has reached Level 1."

"Forget it, after all, ingredients are not provided by me and rent is free, 18.8 RMB will be my net profit." Yuan Zhou gazed at the hall outside while contemplating rationally again.

"Wait a moment, system, why are there only 8 chairs outside? Are there no more chairs?" All of a sudden, he came into realisation other than the chairs around the arched table, the remaining space was filled with flowers.



Yuan Zhou originally planned to place more tables to accommodate more guests to make the business flourish, how could he accept this?

System: “Host’s rank is too low, you only can unlock 8 chairs.”

It was such a clear-cut explanation that was devoid of any pretense, but Yuan Zhou had the urge to hit someone.

“Can I purchase more chairs? There’s enough space for two more chairs.” Yuan Zhou asked in distress as he looked at the long table which only had 4 chairs arranged in front of it.

System: “If the customers are not sitting on the chairs provided by the system, the host will be unable to serve food to them.”

“Fine, you are the boss.”

Yuan Zhou directly chided the system. Right at this moment, a new mission flashed in his brain.

[Mission 1]: Within 7 days, sell 100 bowls of egg fried rice. Mission starts now. (100 bowls of egg fried rice is too easy for

the god-like chef in training, right?)

[Mission reward]: Divine Class Egg Fried Rice set meal.

“What does the the set meal consist of?” Yuan Zhou got to the point.

System: “1 set of Divine Egg Fried Rice, 1 plate of pickled radish and 1 bowl of seaweed soup.

Most eateries serve seaweed soup and pickled radish free of charge. Now it scantily added these two dishes and it still had the nerve to call itself set meal. Yuan Zhou curiously questioned: “What is the price of the set meal?”

System: “Host must complete the mission first.”

Once the conversation ended, Yuan Zhou realized that the 7 days countdown had started.

“Does the business commence today? I haven’t even customised the signboard.” Yuan Zhou voiced out in aghast as he watched the system start the countdown.

System: “With your rank at 0, you are not qualified to hang a signboard.”

“Without a signboard, who will know what I am doing?” Yuan Zhou was by then lazy to chide back, he was continuously being belittled by the system due to his rank.

This time the system did not answer Yuan Zhou’s question. However, the countdown timing was slowly decreasing, causing him to instinctively develop a sense of urgency.

Lowering his head, he looked at the short sleeved T-shirt and dark blue casual jeans he was wearing.

“Looks like I need to change my clothes.”

Once upstairs, he started to toss around his clothes in the wardrobe. The white coloured chef’s uniform is not to Yuan Zhou’s preference. Moreover, with the words “Jin Qi Lin Hotel” are printed on it, obviously it won’t do.

He then unintentionally found a traditional chinese clothing at the bottom of the box. It was made during the time he was newly graduated and was obsessed with traditional chinese clothing. This was made to order. The ancient style was very simple and had the shirt on top separated from the kilt on the bottom, yet was suitable for wearing during ordinary life if the sleeves were tucked. It was of a deep blue and green, which also made it harder to stain and easier to clean.

Once he put on the nostalgic traditional chinese outfit, his spirits were instantly lifted. Yuan Zhou stood opposite the mirror and looked at his reflection with a refined feeling.

“Du Du Du”

He rushed down the stairs in a few steps.

Yuan Zhou took a deep breath, looked around the kitchen that was filled with forbidden technology and the simple yet classy hall before he went to open the main door.

Outside, there were very few pedestrians walking along the road. He sighed and murmured to himself, “Fine, it seems like I need to use another method.”

At 9AM in the morning, the warm sunshine penetrated through the high rise buildings, entering and brightening up the house.

“Yuan Zhou, is your shop is open? Your outfit today makes you look vivacious, where are you going?” Boss Tong from next door was the first to notice Yuan Zhou had opened the main door. She protruded her head to look around, her scrawny face carried a smile as she greeted.

“Good morning Aunt Tong, I plan to start the business today.” Yuan Zhou’s mouth curved into a slight smile as he politely replied.

Boss Tong was initially surprised, then she suggested, “Try placing two flower baskets at the entrance, it will look more pleasing to the eyes.”

“Em, thank you Aunt Tong. I have called the florist before opening the shop, it will arrive soon.” Yuan Zhou continuously fixed both his eyes on the pedestrians walking by, cracking his brain how he was going to sell 100 plates of egg fried rice.

“What are you preparing to sell? Aunt Tong haven’t had her breakfast you know.” Seeing Yuan Zhou’s taut face, she knew he was worried about the business. Considering their neighbour relationship, she asked to show concern.

“Here, I am selling only egg fried rice.” Yuan Zhou did not tell her the price of the fried rice to avoid having to explain further.

“No worries, Aunt Tong also eats fried rice, go ahead and make a plate for me and bring it over.” Boss Tong reckoned that it was Yuan Zhou’s first time to do business he would be cautious, thus she straightforwardly requested for it.

Of course she did not ask the price. After all, under her assumptions, being located such a small street, how expensive can a mere fried rice be? It would cost at most 8 to 9 bucks.

System: “Due to host’s low rank, they are unable to provide delivery services. As such, all food must be consumed in the

shop.”

“System, can’t we work agreeably? With you being unreasonable like this, how can I even run the business?” Yuan Zhou’s originally composed face instantly distorted in annoyance.

System: “Host, please work hard to complete the mission. Only then will more privileges be unlocked.”

“I don’t believe that I will have problems trying to sell such delicious fried rice.” Yuan Zhou thought about the ingredients used in the egg fried rice and his confidence rose again.

“I am sorry Aunt Tong, we don’t have take-away services yet as I have not prepared the take-away boxes too.” Yuan Zhou looked at Boss Tong and explained apologetically.

“Seems like this fellow is embarrassed to sell it to me, I reckon it is not too appetising.” Boss Tong silently muttered in her heart.

On the surface she smiled and said, “It’s fine, I’ll skip it this time. When I am free, I’ll visit your shop to try it.”

“Okay, appreciate your support Aunt Tong.” Yuan Zhou did not hold the slightest suspicion and replied with a smile.

“Di Di”

“Is this Peach Creek Road number 14?” A young man riding a battery storage bike with two flower baskets tied at the back asked.

“Are you from Xin Xin Florist? This is the place.”

Yuan Zhou examined the flower baskets, realised they were just normal fresh flowers and were very fresh. He assisted the delivery young man to set them down.

Yuan Zhou specially ordered flowers that were recyclable. It is definitely not because the price of these flower baskets were half the price of fresh live flowers, but rather due to them being more environmentally friendly. Isn't protecting the environment every citizen's responsibility?

“Five days later I will return to collect back the flower baskets, just make sure it is not damaged.” The delivery young man solely reminded that one sentence before he drove the battery storage bike and disappeared towards the end the road within seconds.

While admiring his shop despite the lack of a signboard, it had the appearance of a newly opened small shop that Yuan Zhou started to fantasize the scene of guests pouring in.

However, as it was Yuan Zhou's first time doing business, he did not understand the saying 'All things are difficult before they are easy'. Moreover, this was not about the difficulties normally faced

when running a business anymore. After all, who in their right mind would spend around 200 bucks at a small eatery shop merely for a plate of egg fried rice?



## Chapter 9: The First Customer

---

It was currently Thursday morning. Most people were at work during this time, so there would certainly be no business right now.

Yuan Zhou had worked in the kitchen of a 3-star hotel's restaurant before. Although restaurants that have star ratings were different from cheap and old restaurants, their working hours were still roughly the same.

Naturally, he also knew that there weren't any customers at this time.

Turning around, he returned to his own store and headed inside the open kitchen. After spinning around in a circle, he discovered a red button in a covert position.

"System, what is this?" Yuan Zhou clearly remembered that the store did not have a button here before the renovation.

"Provides a place to rest."

"It's truly simple and clear."

He muttered as he pushed the button.

## Buzz

A soft sound rang out, and a chair appeared right in the middle of the kitchen. It looked dull and ordinary, just like a domestic rectangular bench. The only difference would be that its legs were slightly different. Its base was encased in metal, and it appeared a little science fiction-like.

Yuan Zhou sat down with a bit of curiosity, but didn't discover anything peculiar. Of course, it was slightly more comfortable than an ordinary chair, but with a little movement, he found that this chair could contour to his movements.

Furthermore, it didn't make a single sound. This let Yuan Zhou act like a little kid with a new toy, playing around with it a lot.

However, this good mood did not last very long. When he glanced at the clock, it was already pointing to eleven thirty, and the scanty crowd outside had also gradually increased.

There were people who would peep inside the store, but there were no signs of anyone planning to enter, making Yuan Zhou start to feel a little worried.

By twelve twenty, the number of people outside had increased even further, yet there was not a single customer; there wasn't even anyone inquiring about entry.

This made Yuan Zhou feel anxious. Walking to the entrance and

looking outside, he saw a newly established fast food restaurant on the street. Yesterday, he woke up early which was why he didn't notice the new restaurant. But today he looked at the viridian green signboard and thought it looked very eye-catching.

With one glance, it could be seen that their business wasn't bad. Through the glass windows, all the seats inside were filled, and yet there were still people outside trying to squeeze in.

“What good is there to eat in a fast food restaurant, my place here has a special supply.” Whispering these two lines, he returned back inside his store.

“Ding ling ling, Ding ling ling...”

The ringing of his cell phone was especially ear-piercing inside this quiet store.

Yuan Zhou went over to pick it up, glancing at the screen to see it was from Sun Ming.

Sun Ming was the first friend he had made when he started working. He had a strong sense of justice, and got along well with the introverted Yuan Zhou.

He had just picked up and said hello, when a torrent of words was transmitted over from the other side, and it was said at quite a fast pace.

“[Yuan Zhou Lu](#), what’s the matter with you? Didn’t we agree to give you a proper send off? Have you still not set a time?”

[TL: Yuan Zhou’s nickname, ‘Yuan Zhou Lu’ means  $\text{Pi} = 3.14159$ ]

“I’m sorry, I’ve been busy these past couple of days and haven’t prepared to go. I’ve renovated that shop a little and once again opened business.” This reminder made Yuan Zhou remember that when Sun Ming heard he was going to leave, this friend wanted to give him a send off. The multitude of surprises and shocks given by the system made him forget about this matter.

After a string of apologies, Sun Ming finally let it go.

“Why didn’t you say anything when you opened shop? I could go over to cheer you on.” Sun Ming’s voice carried with it displeasure.

“I was about to notify you, today’s the first day, and I rushed.”

“Fine, hold on I’ll send you two flower baskets. What sort of business are you doing?”

“It’s a food business.....”

Without waiting for Yuan Zhou to finish speaking, Sun Ming straightforwardly said, “It’s perfect timing, I’ll go over to your shop to eat tonight and help increase your sales volume as well, what do you think?”

“No problem, the food is really good, but it’s a little expensive.....”

“As brothers, why bother saying such a thing? How expensive can your little shop be? I’ll be there tonight.” With that said, Sun Ming hung up.

“Maybe this would work.”

With Sun Ming’s call, Yuan Zhou thought of something.

Returning to the kitchen, Yuan Zhou once again cooked egg fried rice. His second try gave an incredibly familiar feeling, the amount of time required was much less, and a bowl of egg fried rice was done.

“Still as tempting as ever.”

Once again experiencing a feast for the tongue, he finished the bowl in relish and prepared to cook another.

That’s right, Yuan Zhou’s idea was to eat a few more bowls himself, once the night comes he’ll treat his friend a little, if it still doesn’t work, he would fork out the money himself. For the reward, Yuan Zhou would go all-in.

It’s great to dream, but reality is harsh, the system popped up

again.

“Every guest may only have a single serving.”

“This serving is so small, the guest can’t even order another serving if they haven’t had their fill?” Yuan Zhou felt like this system was simply a 360-degree impenetrable defense against exploitation.

“As a future God of Cooking, a certain level of character and rules are necessary.”

Yuan Zhou now had a feeling of “what you’re saying makes a lot of sense, it makes me feel speechless.”

Time flew by as Yuan Zhou and the system battled it out with wits and bravery, and it was already evening.

“Yuan Zhou Lu(Pi), your place is truly rushed, there isn’t even a signboard.” Sun Ming parked his car, put the flower baskets by the door, and teased as he entered.

“With your attitude, are you working alone?”

Yuan Zhou walked out, to lead Sun Ming to a tall stool, then

looked behind him to find no one else, and was disappointed.

“It’s a little too late to plan, so I came here alone today. I’ll bring other people in the future.”

Sun Ming sat down and said, “This place of yours is pretty refined, only a few seats? Bring out all your delicious food for me to try.”

“I got to say this beforehand, it must be the best dishes you’ve got here. I came here to cheer you on, bring out the expensive stuff and don’t worry since I’ll pay.” Sun Ming looked like a wealthy tycoon as he generously spoke.

“Sure, but right now I’ve only got egg fried rice, I’ll make a serving for you.....” Yuan Zhou smiled seeing how Sun Ming was.

But before he managed to say the words “it’s my treat” to him, the system’s warning popped up and prevented him from continuing the sentence.

“One who enters the shop is a guest, the host must charge the amount according to the stated price.”

Yuan Zhou quietly pointing a middle finger at the system inside his heart as this system’s greed was too much.

“Egg fried rice is fine, go cook, I’m waiting.” Sun Ming didn’t mind at all, he chased Yuan Zhou to cook while carefully appraising the shop.

A total of thirty square meters of space, simple decorations. He soon came across the pricing display at the back, which only had egg fried rice written on it. However, the price tag made him suspect his own eyesight.

He took a look at his surroundings, then looked back at the price, it was still displayed as egg fried rice: 188RMB.

In his mind, Sun Ming seemed to have understood what was wrong.

“Hahaha, Yuan Zhou Lu(Pi) you seem to have written the wrong price on the display.” Sun Ming laughed as he spoke towards Yuan Zhou who was busy in the kitchen.

It was at this time that Yuan Zhou had finished cooking the egg fried rice. He put it in front of Sun Ming, then looked at the price on the wall, “It isn’t wrong, that’s the price set.”

Sun Ming’s expression turned somewhat ugly. What’s up with Yuan Zhou? I came over to cheer him on as a friend, does he think I’m a fool? Selling me a bowl of egg fried rice at 188RMB, trying to trick me like I’m a monkey?

Forget it, seems like I know the person and his face, but not his



heart. This friendship cannot continue anymore, but since I said that I'll pay when I came to cheer him on, it isn't right to just leave like this. So Sun Ming didn't get up and leave, and could only sit down and eat before doing anything.

# Chapter 10: The Charm Of The Divine Class

## Egg Fried Rice

---

Looking at Sun Ming's facial expression, Yuan Zhou knew he was definitely peeved by the price of the egg fried rice. However, Yuan Zhou, who knew the truth, all the more wanted to add another 0 to the 188 or convert the RMB to Pound Sterling, if not Pound Sterling, USD was acceptable as well.

Thus, without any explanation, he only motioned for Sun Ming to enjoy it while it was hot.

Once he sat down, the fragrance of the egg fried rice greeted his nose. The fragrance was different from the past, where the smell of deep fried egg doughcake mixed with smoke from the stove, and it was without any greasy smell. On the contrary, it carried the greasiness of the cooked rice. What was even more peculiar, there was no sight of any egg, only by observing in detail, can one see that the egg was actually nicely coated around each rice grain, causing the rice to go gold in color.

This caused Sun Ming to be astonished. Sun Ming and Yuan Zhou first knew each other at the back kitchen of a hotel. Sun Ming, was also someone who had a great hunger for food, back then, due to pressure from his family to study, he was not allowed to pursue his culinary dreams. As such, once he graduated, without further consideration, he found work in a hotel. However, cooking skills were not child's play. Eventually, he could only be a foodie and start a fashion shop when he returned, which thrived under his management.

“This.....” Sun Ming scooped a spoonful, his eyes showed his dissatisfaction earlier dissipating.

To reach the step of making the egg fully envelop the rice grain, Sun Ming recognised that his friend truly had some ability and that piqued his interest.

He put the scooped egg fried rice into his mouth. With the soft and tender egg wrapped around the perfectly cooked rice grains and the light fragrance of the rice perfectly fused with the aroma from the egg, the exquisite taste combined together, was something he had never experienced before.

F\*\*k!, how could there be such a delicious egg fried rice!

This delicious egg fried rice made Sun Ming’s facial expression became like the female judge who was intoxicated by the “Sorrowful rice” in Zhou Xing Chi’s movie <God of Cookery>. In his case, Sun Ming was intoxicated by the egg fried rice.

His initial thoughts of being ripped off and whatnot had been completely forgotten. All that was in his heart, eyes and mouth, was only the delicious taste of the egg fried rice.

Eat, I must continue to eat!

Sun Ming felt ¥188 was totally worth it.

No!

He even felt that he had struck it rich, this was the first time in his life, he realised that egg fried rice could be this delicious.

Squelch Squelch

Mouthful after mouthful, Sun Ming, who seemed to be unable to stop eating, did not forget to give Yuan Zhou, who was in front of him, a thumbs up to show his appreciation. As for why he did not verbalize it out, it was obviously due to the fact that his mouth was full of egg fried rice. He did not want to waste a single second to speak, thus he could only express himself in that way.

Yuan Zhou nodded his head with a calm and composed face. His expression was unconcerned, as if the taste was within his expectations.

Once the plate was squeaky clean, just like one that had been washed, Sun Ming finally opened his mouth to speak.

“This is egg fried rice!?”

“As you can see, it is a plate of ordinary egg fried rice, just a little tastier than others.” Yuan Zhou replied nonchalantly.

“Your skill is now comparable to a 5-star restaurant dish, although I haven’t tried a 5-star restaurant dish. Have you fully mastered the exclusive skill of that sous chef?” Sun Ming made a guess while he observed Yuan Zhou with obvious curiosity.

“That’s not right, that old man’s specialty is fine cuisines, even if it was egg fried rice it would have to Yangzhou fried rice or something. Yours is merely made up of egg and rice.”

Sun Ming transformed into Sherlock Holmes, and made numerous guesses and deductions. Yuan Zhou on the other hand, silently watched his pretentious reactions, with a calm expression like a master.

Um, let’s use this opportunity to act dumb.

“Since all the countless guesses and deductions were wrong, I might as well stop tormenting myself.” Sun Ming said, while looking at the empty plate.

“Let’s forget everything first, give me another bowl, this portion is too small, just enough to fill the slits between my teeth.”

“I am sorry, one person is allowed to order one bowl only.” Yuan Zhou shrugged in a mocking manner and said in a regretful tone.

“You little punk, what kind of relationship do we have? Hurry up and make another serving, go go go.” Sun Ming was so desperate that he had completely forgotten his earlier thought of distancing himself from Yuan Zhou.

“Although I consider you a brother of mine, that’s still not possible, this is a rule in my shop. Please go outside for some

grilled skewers instead.” Nonetheless, Yuan Zhou still firmly rejected him.

“After eating this egg fried rice, who would still want to eat those hot, smoky skewers. Quickly go and cook another plate for me.” Sun Ming unflinchingly continued to press on his request. Seeing that Yuan Zhou only smiled while shaking his head, he could only concede by speaking amicably.

“How about I call you brother? Oh no, I’ll call you Sir instead. It is not like you don’t know, this is my only hobby.”

At this moment, Yuan Zhou summoned the system, “Is this really not possible? He is my friend.”

System: “Without rules, nothing can be accomplished.”

Ultimately, Yuan Zhou could only watch Sun Ming’s hopeful eyes and said, “Since we are brothers, don’t break the rules of my shop. Today is the first day of opening, let’s go, let’s go, I shall treat you to something else to compensate you.”

Tempted by Yuan Zhou’s offer, Sun Ming could only drop his initial persistence, “Forget it, after eating your egg fried rice, how can I have appetite for other food? What time do you open tomorrow? I will come by early in the morning.”

“9.30am. Do you want to stay for a little longer?” Yuan Zhou asked after observing Sun Ming’s subtle posture of leaving.

“Since you ain’t making me another plate, I’ll just go home and sleep, so that I can come again tomorrow.” Sun Ming’s words contained self-mockery.

“Brother, thanks for your understanding. I will make up for this next time.” Yuan Zhou was hopeless towards the system’s stingy ways, he could only resort to this.

After hearing the explanation, Sun Ming also understood that, it was only natural his brother to have his own rules when he possessed such amazing skills. After all, geniuses were all eccentric in one way or another, let alone a chef who could cook such delectable dish.

Once he thought it through, it wasn’t a big deal anymore. Furthermore, Sun Ming thought of a marvellous plan. ‘Good companions are good influence, while bad ones are bad influence’, a foodie’s friends must all be foodies too. This sentence was perfectly proven true by Sun Ming.

Sun Ming decided to bring along his other friends to try the egg fried rice here. Certainly, his purpose was to allow them experience the best egg fried rice in the universe, and not because he decided maliciously to put his friends into the same situation after being unable to have the second serving he very much wanted. How could Sun Ming be that sort of person?

Imagining his friends' expression of being unable to eat a second plate after finishing their first, Sun Ming reckoned that he was too merciful. He enthusiastically waved Yuan Zhou goodbye before hopping into his car and returning home.

Watching Sun Ming disappear into the night, Yuan Zhou returned to his shop. Looking around, he saw that there were barely any pedestrians, thus, he carried the flower basket back into the shop and rolled down the shutters.

In the kitchen, he prepared to wash the plates that were cleared, and pondered over whether he needed to hire a dishwasher. In the future, it would be impossible for him to wash the dishes while also being the chef.

However, hiring an employee required money, and spending money was what Yuan Zhou loathed the most.

“System, look at my hands.” Yuan Zhou exclaimed abruptly and senselessly to the system.

.....

The system remained mute, while Yuan Zhou continued to comment, “You should know that I am very poor, and cannot afford a dishwasher. If the customers start flooding in and I am held back from cooking due to washing the dishes, it would affect the shop's reputation negatively. Most importantly, which Godly Chef washes the dishes themselves?”



Yuan Zhou held the plates and stood beside the sink. In his brain, he relentlessly complained about how washing the dishes would adversely affect his journey to become a Godly Chef. About 5 minutes later, the System finally responded.

System Display: “System has provided a machine for automatic cleaning, host, please check and receive it.”

“There’s finally no need to hire a dishwasher.” Yuan Zhou joyously started to search for the automatic dishwashing machine in the kitchen.

Next to the rice cooker, a black box that was not originally there in the morning was present. The box was about the size of a notebook. Upon observation, it could be described as a mere plain black coloured box, the kind without a single switch and its surface was smooth and shiny.

Looking all over the box, Yuan Zhou extended his hands and touched the it, trying to make out any inconsistency on the surface. Suddenly, the black box automatically split open, revealing its interior. The interior of the box was completely white, Yuan Zhou placed the plate Sun Ming used inside. The box then closed on. Not even three seconds had passed, when the plate reappeared on top of the box, it was squeaky clean and glossy as if it was newly bought.

“How convenient, must be the forbidden technology again.”

Yuan Zhou returned the plate to its original place and started to walk up the stairs to rest. Despite the fact that the shop didn't have any business on this day, he was able to ascertain one thing, which was that the Divine Class Egg Fried Rice indeed deserved to be divine class. After tasting it once, the taste would be unforgettable.

While lying on his bed, Yuan Zhou opened his mission page and realised that the portion that he ate didn't contribute to the mission's progress. The mission progress still indicated that he still needed to serve 99 portions.

# Chapter 11: Tough business

---

Ring... Ring... Ring.

Yuan Zhou was woken up at 9:00am by the loud ringing noise of his alarm clock.

Seeing that the egg fried rice he ate yesterday didn't count as him completing the task, an angry Yuan Zhou decided to eat another serving this morning to ease his broken heart.

After he had scarfed down two servings of fried rice, Yuan Zhou's feelings finally recovered. However, the price tag that the system displayed made his balls ache.

"Morning. Looks like I'm right on time. Go and make a bowl of fried rice." Without waiting for Yuan Zhou to finish savouring his feelings, Sun Ming strode in and sat down beside him.

"Alright, please wait a bit, I'll bring it over." Yuan Zhou did not say anything unnecessary, going back into the kitchen and getting started on the fried rice.

Speaking of which, the equipment provided by the system was highly effective. Despite the modest size of the shop and the open concept kitchen, there was no smell of cooking oil, or smoke rather, when stir frying.

The flames coming out of the built in gas stove were so concealed

that one couldn't feel the slightest presence of heat even when standing right next to it. Only the tiny air bubbles coming up from the oil inside the pot would give away the fact that it wasn't a cold flame.

The wok was very easy to clean too. There were also at least 10 different wok models in varying sizes. It was something that Yuan Zhou felt extremely satisfied with in this kitchen.

There was an even greater variety of spatulas and spoons. Differing in size, shape and purpose, it made this kitchen an extremely ideal place for chefs.

"Here is your egg fried rice, please enjoy." Yuan Zhou put the egg fried rice on the table.

"I didn't get savour this dish's taste in detail yesterday, so I'll be slowly enjoying it today." Sun Ming took the spoon with his hand and looked Yuan Zhou in the eye.

"Ok, would you like to sit for a while after you finish your meal?"

"That wouldn't do, I still have to go back and open my shop. I'll come back during lunch time and bring you some customers." Sun Ming dug into his meal without waiting for Yuan Zhou's reply.

This plate of egg fried rice took Sun Ming a full hour to finish, during which no other customers entered.

Sun Ming put down his spoon with satisfaction. He closed his eyes for a while, and sighed “This is the definition of enjoyment; it is so good, and I’m sure with culinary skills like yours, you won’t ever have to go hungry.”

“There’s always room for improvement.”

Yuan Zhou replied with a smile. He wasn’t trying to be modest, just truthful. With the system embedded with him, his goal was to become a god among chefs.

“Ok buddy, from now on I’ll have my meals here.” Sun Ming’s anticipation increased as he observed the seriousness on Yuan Zhou’s face.

“It’s getting late, I’ll open my shop first and come back during lunch hour.” After noticing that it was already half past ten, Sun Ming quickly paid and left.

“Safe travels. I’ll see you around noon.”

.....

Once the clock hit twelve, the street outside the shop became populated with people once more. This time, Yuan Zhou hung a blackboard with the words “Supplying Egg Fried Rice” outside of his shop, and people finally realized that this was a shop that sold food.

At that moment, a young man dressed in a white T-shirt and jeans nosed his way into the shop.

He took a look around and noticed that only Yuan Zhou was standing inside of the open kitchen. His mouth twitched with disdain. His home was not far away from here. His stomach was hungry after a gaming session, but he was too lazy to call for take-out. It was a rare opportunity for him to personally go out and have some food, but who would have thought that every eatery on the street ahead of him would be jam-packed with workers that had clocked out at noon, leaving almost every shop with a very long waiting time.

So he wandered around until he found a less crowded street. His hopes rose as he saw the lack of people, and he grew more excited when he noticed the sign Yuan Zhou had put up. He saw the flower bouquet beside the shop's door, and immediately knew this shop had just recently been opened, so he walked into the shop and took a look around.

However, he only saw the shop owner himself and was unsure as to how good the food tasted. Nevertheless, he wanted to give this shop a try.

“Boss, you only sell egg fried rice here? Do you have anything else? ”

The young man suddenly screamed as he saw the price board for the egg fried rice and did not even wait for Yuan Zhou's reply.

“Holy sh\*\* boss, there must be something wrong with the price tag right? There are no decimals.”

“My egg fried rice is different, and this is a fixed price, do you want to give it a try?” Yuan Zhou did not find that offensive at all as he spoke in a reassuring tone.

“[Hehe](#)”

(TL note: it may look just like normal onomatopoeia “hehe”, but in the Chinese online community, this can also be taken as “you f\*\*king dumbsh\*\*” in the slightly ambiguous and “polite” way depending on context, and in this context, it’s meant to start with F.)

When the young man heard that there’s nothing wrong with the price tag, he thought to himself, ‘It’s no wonder there isn’t anybody in this shop. He charges \$188 for a bowl of egg fried rice and he’s treating everyone like they’re stupid.’ Looking at Yuan Zhou’s idiotic look, he turned and left. Your granddaddy would rather queue up than be treated as a fat sheep and slaughtered!

Yuan Zhou felt as if he had stepped in dog shit. How is this price expensive?! All of those ingredients were simply food fit for royalty. Other than his place, an ordinary person wouldn’t be able to eat it anywhere. If it was possible, he even wished he could claim that this was the Xiang Shui rice from legend, but he couldn’t prove where this practically regal food came from. This was something unexplainable, thus Yuan Zhou could only hold himself back.

The act of hanging a blackboard outside of his shop seemed to be pretty effective, this time, a well suited man with gold rimmed glasses walked into Yuan Zhou's shop. He held his bag under his arm, looking very elite and well polished.

This elite man was working in an office building behind the street. Even though he had a easy job, dressed like a successful businessman and earned tens of thousands of dollars every month, his wife was stringent in her management.. He had to give all his earnings to his wife every month, and since his wife only gave him two hundred dollars worth of spending money, he usually goes home for lunch. But, his wife had to go on a business trip for two days, so he received an additional two hundred dollars as his lunch subsidy that he came out for lunch.

However, the elite looking man who had not eaten outside for a long time had forgotten how crammed the eateries could get at noon. He finally found a section of the street which was a bit more tranquil and a restaurant which looked deserted. Even though that restaurant did not have a sign board, it did have a sign that it provided egg fried rice, thus he entered it without hesitation.

Entering it, he found that the aesthetics weren't too bad. There were few chairs and even fewer people, just an owner. Both walls were decorated with blossoming green plants. The décor of the shop was simple and generous; the wood colored table looked way better than other shops' grease covered tables.

After observing the satisfied look on the elite looking man's face, Yuan Zhou felt more confident than before, so he asked "Are you here for some egg fried rice?"



“Is that your only item on the menu?” Elite looking man asked as he sat himself on the tall stool.

“Yep, and the price for the egg fried rice is marked on the wall.” Yuan Zhou answered with confidence.

The elite looking man turned back his head, took a look at the wall. He noticed that the three characters that made up the words “Price List” were written in calligraphy. The strokes were bold and vigorous, and it was beautifully written. He then noticed the price of the egg fried rice, and was immediately dumbstruck.

“188? Is that in Roubles or Yen?” The elite looking man never had thought that a restaurant on this street would foreign currency. He did not know whether the owner would take RMB, but, by the way that the owner was dressed, there was a chance he might have come from Japan.

“The price list is in RMB only, and I do not take any foreign currency.” Yuan Zhou calmly replied.

“188 RMB?” The elite looking man pushed his glasses higher on his nose.

“Yeah, it’s 188. You can’t afford that?” Yuan Zhou saw the elite looking man about to get up, so he intentionally put on a demeaning look and gazed at the elite looking man.

“What are you talking about, I can..... you are right, I can’t afford it.”

At first, the elite looking man looked angry, and then his imposing manner weakened and he quickly exited the shop, as if Yuan Zhou was operating a fraud shop that slaughtered each and every person who walked through the shop’s door.

The elite looking man thought to himself as he walked out “You must be kidding me, if I did spend 188 RMB on a plate of egg fried rice, my wife would skin me alive.” While thinking that, his movement became faster.

Yuan Zhou became silent. We’ve agreed that there were obviously not enough scammers on this planet to get rid of all the mindless, dumb people. Oh Lord, why did you lie to me?

## Chapter 12: Unusual Rule

---

Sun Ming was on bluetooth for a call while he drove. The way he multi-tasked was skillful, as the streets was pretty packed in the afternoon and he had to pay close attention to the road while also giving out directions.

“Hou Zi , turn left ahead, I’ll wait for you two in front of the shop.” Sun Ming carefully drove his car into the slightly narrow street as he gave the last of the directions to his friends.

“Lil Sun, let me warn you beforehand, you took us brothers way further than we’d expected. If this thing doesn’t taste good, you should be prepared to call me your granddaddy” The person on the other end of the phone was so exhausted from the traffic jam, he didn’t even have energy left over to be angry; he could only hope that the shop Sun Ming discovered served delicious food.

“Relax, you should hurry and bring Ah Li here” Sun Ming parked his car and saw that Yuan Zhou was already standing outside. He waved to him and hung up the phone.

Hou Zi and Ah Li, who was at the other end searching for a way to enter the narrow street, looked at each other in the eye.

The two were acquainted with Sun Ming through a delicacy group he participated in. As everybody was always introducing delicacies nearby to each other, they tend to get acquainted with each other by dining together. Sun Ming and these two seemed to get along really well, so he would share all the good stuff he had

found with them. Even with that restaurant's rule, he would never admit that he was deceiving his friends. After all, the egg fried rice was truly an ultimate delicacy .

“Are you sure that such a tasty egg fried rice exists?” Hou Zi parted his lips first and asked. His appearance fit his name to a T. Leaving his emaciated figure aside, his arms were also exceptionally long. Contrastingly, his face was still acceptable, framed by a short hairstyle. Looking at him, one could tell that he was pretty energetic.

“Perhaps.” Ah Li answered in a calm and easygoing manner. He had a sleep deprived look on his face.

Hou Zi took a few more glance at the drowsy-eyed Ah Li. “You didn't sleep last night? Do you still have a cold?”

“Mhm, pretty much. Focus on driving, we are almost there.” Ah Li ran his hand through his hair, crammed his tall body into the front passenger's seat and warned his friend while keeping an eye on the road ahead of them.

“I don't need you to tell me that. Wake up, we're close.” Hou Zi took a coquettish turn into the narrow street and searched left and right for Sun Ming's car.

“Over there,” he said as he pulled up beside Sun Ming's car. The two cars were so close to each other yet they didn't scrape each other in the slightest. , One look at that and one could tell that Hou Zi was adept at snatching parking spots.

“Let’s go, you better make it even tastier now that I’ve brought my friends here .” Sun Ming, who was about to pay his greetings, saw Hou Zi’s superb parking style, and turned his head to impart that sentence to Yuan Zhou, continuing on ahead.

“Leave it to me, I’ll go and begin the preparations.” Yuan Zhou saw two unfamiliar guests, but didn’t bother greeting them.

Yuan Zhou didn’t have an enthusiastic personality to begin with. Unless he had to strike up a conversation with someone of few words, he would instead prefer to be alone, as that was he was accustomed to. When it was silent, he would rather listen to music, and his favourite activity when he was gloomy was counting his money. His mood would always take a turn for the better when he calculated his profits

His dream was to count his money until his hands cramped, and sleep until he woke up naturally. Needless to say, in reality it was actually him counting money until he woke up and sleeping until his hands cramped.

“Okay.”

“Hou Zi, Ah Li, this way.” Sun Ming took two steps forward and called out.

“Lil’ Suni, you said the place you found this time was really good, but it’s jam packed as all hell outside but it’s completely empty inside.” Hou Zi waited until Ah Li had slowly gotten out the car

before closing the car door and speaking.

“Of course, it’s because this place is so immaculate that it has good food.” As Sun Ming said this, he turned around to point at Yuan Zhou’s store. “This store is owned by a brother of mine.”

Both Hou Zi and Ah Li raised their heads to take a look. At a glance, the exterior of this small store didn’t seem at all remarkable. It was just that sort of ordinary housefly establishment. The only difference was that the entrance looked clean. Not in a hygienic clean sort of way, it was just bare to the point of missing even a signboard

“This friend of yours didn’t even put up a signboard?” [Hou Zi](#) couldn’t be blamed for being a frog in the well. i Even though Hou Zi lived up to his name as a skinny monkey, he was known as a glutton within foodies and had eaten at many nameless little shops. Before he came, Sun Ming had said that this store was run by his friend, and hadn’t even been in business for two days.

[T/N: Hou Zi means ‘monkey’.]

The other nameless shops were either set up at one’s home where it wasn’t convenient to hang up a signboard, or had lost their signboards. He had yet to go to a shop like this that was clearly a proper store that had recently opened but didn’t hang up a signboard.

“Stop asking so many questions, just come and eat.” Sun Ming followed their gazes. With one glance, he too discovered that Yuan Zhou didn’t even hang up a signboard, but it wasn’t good for him

to admit now that he himself had not been aware either. He brushed it off, leading the two inside the store.

On the way in, he saw Ah Li's listless appearance, and inquired about it. When Sun Ming heard he was sick, he devoutly declared, "Relax, you don't have any appetite today, but when you smell that aroma, you'll regain it."

"Oh? Is it that amazing?" Ah Li's originally unwell appearance now looked a little lively.

Pat Pat

Sun Ming patted his own chest and said, "Relax."

"Gentlemen, please wait a moment. The egg fried rice will be done soon." Yuan Zhou took the time while frying rice to turn around and say to the just seated three guests.

The verdurous Hou Zi was the first to reply, "You do your thing, no worries. We'll look around first."

After speaking, he turned his head to examine the place. The store's furnishings weren't really strange; a small area and few chairs. The menu however, was strange. There was no way a restaurant that specialized in a type of food would only sell that particular food.

After all, if there was a demand, then there was a market for it.

Small shops needed to comply to their customers' requests to do business. He asked directly, "Do you really only sell egg fried rice?"

Having already completed the three servings of egg fried rice heading out, Yuan Zhou said, "That is how it is at present."

"Oh? At present, then how long will it be until you sell other things?" Hou Zi assumed this was just another kind of marketing strategy. Firstly by coming out with this antic of selling egg fried rice, then bringing out an already prepared menu after attracting popularity. This was a very common occurrence .

Only that his usually always-accurate conjecture was wrong this time. He only heard Yuan Zhou say, "In one week, I will be adding a egg fried rice set meal. What comes after, I'll figure it out later, depending on my mood."

"Eh..." This phrase 'depends on my mood' made Hou Zi a little speechless; however, seeing Yuan Zhou's antisocial appearance, he wisely decided not to ask.

"Quickly come over and eat. If you're not going to come, I'm really going to eat your share." Seeing the egg fried rice already being brought over, Sun Ming hastily said. When he spoke of eating Hou Zi's share, his expression was serious.

"Alright, I'm coming."

"Please enjoy." Yuan Zhou held out his hand in an inviting



gesture, displaying the proper mannerisms of a chef.

“Where’s the soup?” This time, the one speaking was Ah Li.

He asked after seeing that Yuan Zhou only brought over egg fried rice and nothing else.

“My apologies. We do not provide soup accompaniment here, and naturally there are no side dishes either.” Although Yuan Zhou knew that these people were the friends of his own friend, the system was the most important.

This had long been stipulated by the system. Godly Chef’s Little Shop will not provide any food that did not come out from this system, and Yuan Zhou had no way to cook in Godly Chef’s Little Shop with ingredients that weren’t provided by the system. The reason for all of this was simply because his level was too low!

“Alright.” Ah Li glanced at Sun Ming before looking back at Yuan Zhou, feeling a little helpless.

“Ah Li, Hou Zi, have a look at the egg fried rice in front of you. Although they don’t provide accompaniments, its value is absolutely worth more than its price. Sun Ming wanted to gorge himself at the moment it was carried over, but these people were brought by himself so he still had to give them an explanation.

“Okay, but this shop of your brother is plenty strange. Who knows if this egg fried rice can measure up to this peculiarity.”

Seeing his friend Ah Li's request for a bowl of soup be rejected as well, Hou Zi suddenly felt a bit dissatisfied.

The menu at that side clearly stated that one serving of egg fried rice was ¥188, and each time this kind of recommendation sample was AA in quality. This made Hou Zi suspect Sun Ming was drawing customers for his own brother. This kind of matter had also happened once before.

# Chapter 13: The First Genuine Customer

---

Hou Zi was suspicious of Sun Ming, yet the latter had a magnanimous expression on him that allowed anyone to size him up.

“Alright, let’s eat first, we will leave the talking for later.” Ah Li saw that the atmosphere was pretty stiff and decided to mediate. No matter what was said, the most important was the taste of the food.

Mediating was simply mediating. His body being ill to begin with, Ah Li had never intended to eat. The trip this time was simply to satisfy his curiosity at Sun Ming’s description of the food as something celestial, completely out of this world.

In Ah Li’s imagination, greasy stir fried food such as this egg fried rice was something he definitely had no appetite for. After all, he couldn’t even eat those oily buns in the morning, how would he be able to eat this greasy egg fried rice in the afternoon?

But the moment he lowered his head and saw the egg fried rice, Ah Li realized that he was wrong, outrageously wrong. There was totally no sight of the egg in this egg fried rice, and even the slightest smell of grease was absent. The only thing that belonged to the food, the fragrance, was threading its way straight into his nose.

A pleasant odor was capable of uplifting someone’s mood. This idiom was probably most suited to describe this situation.

“Maybe I should give this a try.” Ah Li thought while feeling a lot more energized.

As soon as his first spoonful had reached his mouth, Ah Li had also turned into someone who had been subdued by the charm of the divine class egg fried rice. He did not realize that the two beside him had almost finished eating. Their speed was simply like a whirlwind sweeping away the clouds, no different from someone who had been starving for three days.

A trace of amusement flashed across Yuan Zhou’s lips. However, it wasn’t a prideful smile, but more the sort that symbolized that things had fallen into his expectations. One had to know that he had been eating his own egg-fried rice as his every meal daily, yet he had not gotten even a bit sick of it. Moreover, he discovered that the taste had gotten even more delicious every time. This was definitely not him being a narcissist, though.

The things that the system awarded were just like skills. They would become even more delicious along with the increase in proficiency. However, since it was at the pinnacle of perfection at the beginning, the results was not obvious nor would it increase in stages. Unless someone had very sensitive tastebuds, others will only find it very delicious.

“Holy cow, Lil’ Sun, you finally found a rare gem.”

“I have eaten quite a number of delicious food in my extensive travels over the years, but this egg-fried rice was definitely the best

dish I have ever eaten.”

“No wonder it costs 188 yuan. This money is something I will give willingly without complaint!”

The first reaction Hou Zi and Ah Li did once they finished eating was to use what they felt to be the most lacking phrases in their mind to heap praises. Their second reaction after that was to...

“Ah! This is just too delicious! Boss, give me another portion! No! Make it two portions! One portion is just too small.” Hou Zi was the first to finish eating. He smacked his lips as he handed over his plate and reflected over the taste.

“It’s very delectable indeed, give me another portion too, boss.” Ah Li followed up after.

“Haha...”

The last to finish was Sun Ming, who began to laugh heartily in a corner without waiting for Yuan Zhou’s reply.

This baffled both Hou Zi and Ah Li.

Seeing that everyone was looking at him, Sun Ming closed his mouth, which was smiling to the point of exposing his gums, feigned a profound tone and said: “At this place, a person can only eat one serving when they come for a meal.”

After saying that, he couldn't restrain himself any longer and began to laugh again.

“What?” Hou Zi was the first to react. He looked at Sun Ming and said in an angry manner.

“Lil' Sun! Are you playing a prank on me!?”

“I'm not going to carry this blame. This is the rule Boss Yuan set, isn't that right, my revered Boss Yuan?” Sun Ming replied to Hou Zi in a strict manner while winking at Yuan Zhou.

Ah Li and Hou Zi saw that Sun Ming's tone was serious and turned their heads towards Yuan Zhou for confirmation.

“Cough, that's true. At my place, I can only provide one serving to a person in each meal. The amount in each serving is just like others out there and will definitely not be any less.” Yuan Zhou placed his hand near his mouth, coughed slightly and explained earnestly.

While this explanation was no different than giving no explanation, everybody, with the exception of aliens, knew that when faced with something really delicious, they would unconsciously eat a bit more. While it had the same amount as the ones in other restaurants, when faced with such a delicious egg fried rice, even girls who often make a din about diet may have to ask for a second serving. However, they were now being told that they could only have one serving every time, if that isn't bullsh\*t,

what was?

Hou Zi and Ah Li were in a daze. What kind of a rule was this? How could there actually be someone who was unwilling to earn money?

“Is there really no way I can have another portion? You see, I’m actually Lil’ Sun’s friend.” Hou Zi asked unwillingly, panicking to the point that he was scratching his ears and cheeks.

“Who are you calling Lil’ Sun? So what if you’re my friend, I myself can only eat a portion and you’re still thinking about two.” Sun Ming angrily looked at Hou Zi.

“Boss look, I caught a cold today, do you think you’re able to...” The blockhead, Ah Li had actually thought of using pitifulness as a weapon.

With a serious and strict expression, Yuan Zhou said: “I’m sorry, but rules are rules.”

“I really admire you, boss. No wonder you’re such a capable person, there are fewer and fewer people that honor their rules these days.” Ah Li said.

Hou Zi raised his thumb. He too greatly respected people who honored their rules more than money. After all, society nowadays was more willing to cross their bottom lines for money.

In reality however, Yuan Zhou current feelings were, ‘What kind of broken dogshit system rule is this, these are money we’re talking about! Money! Money!’

“Alright, at last, I know what your intention is. Come, let’s go back and scam the others.” Hou Zi said while walking towards the exit.

“How can that be scamming? We’re just providing the address where delicacies could be found out of goodwill. Ah Li, let us head back.” Sun Ming also stood up like he did.

“Mhm.” After knowing that there wasn’t anything else to eat, Ah Li regained his slothful behaviour and the three began to walk outside as a group.

“Safe travels.” Yuan Zhou said, while standing behind his counter.

“We will visit next time, boss.” Hou Zi turned his head and said. In the middle, Sun Ming waved his hand at Yuan Zhou while Ah Li, walking behind them, smiled and nodded.

“Please do, all of you are welcome.” Yuan Zhou replied with a smile too.

Perhaps today was a lucky day, as a customer arrived at the restaurant when it was close to 1. This time, it was a pampered looking customer.



The upper half of her body was wearing a small black corset, and the lower half an ash gray dress that reached up to her knees. With long black hair that split down the middle, a delicate and cute face wearing light makeup as well as a white coated handbag hanging from her arm, she looked refreshing and pleasant.

Clack, clack, clack.

Her white high heeled shoes struck out a musical rhythm on the floor.

Stepping forward and sitting down, she simply said: "Pass me the menu." Her voice was graceful and the final sound of the syllable carried an accent like a delicate Jiangnan maiden.

"We only provide egg fried rice here. Please take a look at the price list, and if you think that you're fine with it, I will then prepare it for you." Yuan Zhou looked at the beauty in front of him and said.

"Mhm? Okay." The Jiangnan maiden was suspicious at the beginning, but responded and turned her head back for a look.

"188 yuan? Fine then, I shall test if your egg fried rice is worth that value." Her voice carried a trace of dissatisfaction, although there was not too much anger in it. Her tone had simply grown considerably colder.

“Rest assured, you won’t be disappointed.” Yuan Zhou said unreservedly. His heart was a bit stirred up when he saw that the beautiful girl was willing to give it a shot.

“Alright then, but hurry up. I still have to go to work.” The Jiangnan maiden didn’t seem to be bothered after seeing that the young owner was so confident. She took out her phone and looked at the new text messages she had just received.

Yuan Zhou was standing not too far away, hiding himself while looking at the beautiful girl’s graceful and quick dining habits. He felt himself getting a bit hungry too. Whetting one’s appetite by looking at pretty girls was certainly possible. After all, pretty ladies being a feast for one’s eyes was indeed a saying that had been passed down from the ages.

## Chapter 14: The Divine Class Egg Fried Rice Begins To Show Its Brilliance

---

That beautiful lady really was someone from Jiangnan. Her name was Yin Ya, and she used to study at a university in [Rongcheng](#). After graduating, she stayed back to work and was now working inside the office building, located on the highland at the back, as the director's secretary. The salary she was receiving wasn't too bad either, around thirty thousand RMB a month at the very least.

TL Note: Rongcheng is just another name for Chengdu.

As for why she was willing to eat a plate of egg fried rice that cost 188RMB on impulse, that was because she had been snitched on by Xiao Zhang, a secretary assistant similar to herself, to the point that the director had severely criticized her for it. This made Yin Ya, who had never been treated that unjustly before, feel wronged, so she decided to have some good food to vent it all out.

However, since she had more or less visited all of the small eateries, she was prepared to find a store which she hadn't eaten at before to order a few dishes and properly vent her anger. The store's ambiance and exterior gave her a pretty good vibe and walked in. Who knew that, after excluding the fact that the store only sold egg fried rice, a small plate of egg fried rice actually sells for 188RMB.

Originally, she didn't want to eat, but then she had second thoughts. She wanted to vent. If it's 188, then so be it.

Yin Ya raised her head to look at the owner who was currently

putting his all into frying the rice. She was thinking of getting her group of friends to boycott this place if the food was bad. After all, this restaurant was very close to her workplace.

I will drive this restaurant out of business, and close its door for good!

“This is your egg fried rice, please enjoy.” Yuan Zhou was quick as always.

“Thank you.”

Yin Ya placed her phone down and raised her head to look at Yuan Zhou. With a faint, polite smile, she picked up her spoon and began to eat.

As an assistant, her etiquette had no flaws.

The golden dazzling egg fried rice had unexpectedly aroused her ravenous appetite.

“That aroma...”

When one whiff crept into Yin Ya’s petite jade-like nose, saliva immediately began to secrete in her mouth. There was only one thing in her mind, I have to eat this!

A crisp noise sounded when the spoon touched the plate, and Yin

Ya tasted the first mouthful of the egg fried rice. The deliciousness of the rice and the delectability of the egg were wonderfully combined, almost like eating a ginseng fruit. At that moment, all of the pores in her body opened.

Whatever thoughts she had been thinking a moment ago, such as messaging her group of friends if it wasn't delicious and the trouble she had been carrying had all been completely forgotten.

‘Good’ was a word that can only be said once.

As her parents were teachers, Yin Ya's family circumstances weren't too bad ever since childhood. Now, holding a salary that wasn't too little, all she needed to do was provide for herself. Her life could be considered extravagant; she would occasionally reward herself with a great meal and would also sometimes spend two to three thousand on good food in a month.

As a beautiful woman, she would also occasionally be courted by people. During those times, fresh flowers, fine wine and a high class restaurant were a guaranteed matter, but even so, Yin Ya had never ate a better egg fried rice anywhere else.

She had a feeling that she was completely incapable of mentioning the food from the private restaurant that she and her colleague went with last time in the same breath as this plate of egg fried rice, let alone compare them. That restaurant was a place that was one of the top three, and required one to make reservations half a month in advance and cost them more than 3000 RMB in total.

“This owner is truly skillful!”

Under the magical influence of the egg fried rice, the graceful and aloof Yin Ya, for the first time ever, felt like she wanted to abandon her refined woman image and lick her plate. Naturally, thanks to the strict education she had from childhood, she had managed to resist from such an action. She only raised her hair and confidently spoke with a smile.

“Sorry, can I have another one please?”

Yin Ya was a little embarrassed after asking. As a beautiful woman, asking for seconds in public was a bit embarrassing. When all was said and done, her figure should be her number one priority.

“I’m sorry, but we can only provide one serving per customer for every meal.” Yuan Zhou was always a bit more patient and kind towards beautiful girls. Beautiful object can always lift someone’s mood, after all.

“I see, what time do you close?” Having been rejected, Yin Ya blinked her almond-like eyes in a somewhat astonished manner and immediately changed the topic.

Seeing that the female did not inquire any further, Yuan Zhou was both happy and disappointed. Wouldn’t there be a lot more conversational topics if you would ask a few more things? However, it seemed that her stomach had already yielded to his

cooking skill.

“9pm.”

“I see, the bill please.”

Yin Ya gracefully handed over the money and left. Even though she was a bit shocked at how her request had been rejected, it wasn't to the point of anger. Every place had their own rule, let alone a restaurant which was capable of selling such delicious egg fried rice.

She also wasn't the kind of woman who believed that the world should bend to her requests just because of her beauty. Naturally, people with that sort of personality was also unfit to be the director's assistant.

“Thank you for your patronage, please visit us again next time.”

Yuan Zhou said that sentence with genuineness and sincerity.

Noon quickly passed. If it was an ordinary small eatery, they would now have to prepare tonight's ingredients and replenish what they sold in the afternoon.

The vegetables that required washing, the rice that needed to be cooked, ingredients like vegetables that need to be cut beforehand, those numerous and chaotic tasks took an entire afternoon to finish.

It was an exhausting thing to open a restaurant alone, even as a married couple. There was an ever increasing amount of things that needed to be prepared, and was something that Yuan Zhou had deep knowledge about in the past.

As of this moment, all Yuan Zhou needed to do was close up the shatters and head back upstairs to sleep.

The food ingredients had been prepared by the system and were all in the shelves. No matter how much got used, the missing amount would be replenished on the second day. As for the quantity inside, Yuan Zhou had tried counting them, but once he counted up to three hundred eggs, he realized that there were a lot more inside and gave up.

The current kitchen was like a gathering ground for forbidden technology and Yuan Zhou had already learned how to be calm and collected during the system's surprises.

Dishwashing and what not had been completely entrusted to that high tech dishwashing machine.

Thus, Yuan Zhou's work had been left to the bare essentials, the rest was left to the system.

As the saying goes, '[the sky is boundless and the fields are vast](#)'. Yuan Zhou fell into deep sleep immediately.

TL Note: What the saying means was that Yuan Zhou was feeling



refreshed and satisfied at the moment. Just like a gentle breeze blowing past a pasture and the grasses beginning to dance in response to it.

While Yuan Zhou was peacefully getting his afternoon nap, the people that had ate the egg fried rice were not as calm nor collected. The trio of Sun Ming, Hou Zi and Ah Li were trying various ways to aggressively promote the egg fried rice in the gluttony group chat.

The monkey on the tree: [Lil' Sun's recommended egg fried rice was totally delicious! The boss has quite a temperament too, let's meet tonight.]

Loud and clear: [Didn't I tell you all not to call me Lil' Sun? But it wasn't bad at all, right Monkey? Let's meet again tonight.]

I am an old glutton: [Didn't all of you go there in the morning? You're going at night too?]

Ah Li: [All of us are going.]

Mr. Ricebucket: [Didn't you catch a cold, Ah Li?]

Ah Li: [Yup, but it doesn't affect me one bit at all. It wasn't even the tiniest bit greasy.]

I am an old glutton: [Is it really that magical? To make you, who refuses to eat greasy food when catching a cold, to be able to eat it.]

Mr. Ricebucket: [Since you put it that way, I can't help but be a bit curious. I haven't had much luck in finding delicacies lately. Glutton, shall we go tonight?]

When the monkey on the tree, or rather Hou Zi, saw that two people had responded, his typing speed began to speed up substantially. [Just come with us, Glutton. Let's meet at the center plaza before we set off together. If there's some other guys who wish to come, just bring yourself to the center plaza.]

I am a glutton: [You monkey, every time when there's trouble, you scuttle off the quickest. I'll see you there then. But if it isn't delicious, you'll have to compensate me with a roasted duck from Old Li's restaurant, got it?]

The monkey on the tree: [No problem. At that time, anyone who says it's not delicious can simply come find me!]

Glutton: [Since you've hyped it to such an extent, it seems that I have to really give it a try.]

The monkey on the tree: [The group owner is here! Rest assured, I'm willing to give it ten stars. This is a statement which I, Monkey, will not back down from.]

Sun Ming, who went by the web name 'Loud and clear', saw that his advertising attempt had drawn out even the owner of the group and hurriedly went online to provide support for his brother in the same camp.

Loud and clear: [That store was opened by my brother. If it isn't delicious, I'll also give out an Old Li's roasted duck to every person."]

The group owner, along with the temptation of two of Old Li's roasted duck had drawn a lot of lurkers out from hiding.

Bystander 1234: [Thinking of Old Li's roasted duck just made me drool. The skin is so crispy while the meat is so tender and juicy. And those dipping sauces too! Count me in, however, just don't blame me for being blunt if the food tastes terrible."]

At this point, Sun Ming and Hou Zi stopped and began to use various ways to praise the egg fried rice that afternoon.

# Chapter 15: Capabilities Fully Displayed

## (part 1)

---

As for Yin Ya, the other person who'd eaten the egg fried rice, she returned to the office once again in high spirits, and admitted her mistake to the director immediately.

Such were the rules of the workplace. As her superior, he only wanted results, and wasn't concerned with how the mistake happened. However, the director was still rather pleased to see Yin Ya taking the initiative to admit her faults, thus he placated her with a few sentences, and allowed her to leave.

Seeing that things had gone off without a hitch, Yin Ya felt even better. At this point, she began to think of the egg fried rice that had given her her good mood, and took out her phone to send a message to her friend circle.

[I managed to eat a super delicious egg fried rice this afternoon for the first time in my life—oh how I wish I could eat it again.]

A beauty's charisma was generally pretty good, thus her post managed to gain over a hundred thumbs-ups inside her friends circle. Furthermore, guys with various intentions sunk into deep contemplation after seeing her new status.

On the other end however, the recently awoken Yuan Zhou was currently holding his phone and pondering a serious question.

Recently, with many store owners getting their own verified

Weibo accounts, he began to wonder if he should apply for one too.

After pondering for half the day, Yuan Zhou chose to forget about it. Men like him, with goals and a unique perspective on things, didn't even chat on QQ; asking him to use Weibo was practically the same pushing him down a mountain.

Seeing that it had already become four o'clock, Yuan Zhou put down his phone and got up from his bed with a leap. After washing his face and rinsing his mouth, he went downstairs to open up his shop.

As a chef, Yuan Zhou was extremely mindful of both his health and his personal hygiene.

However, the omnipotent system naturally had a method to cope with this matter—it would scan Yuan Zhou's body once a day to ensure that his body was healthy.

Even his minor myopia that came from him burning the midnight oil to read novels had been cured by the system so that he could examine ingredients in greater detail. The current Yuan Zhou would have no issues even if he were to want to become a sperm donor. Naturally, that was something he wouldn't do. After all, it'd be a sin if his superior genes were to fall into the hands of someone else.

“Hou Zi, Ah Li, this way.” The two people who were currently looking around, as if they were searching for someone, turned their heads and saw four people standing opposite the plaza.

The person that had called them was actually a user that had the username 'I'm an old glutton' online, and was a short and fat male whose real name was Qian Jianshe.

Wearing a tank top and big shorts, he was like a grandpa that had gone out for a stroll. There was no way that he resembled an office worker that simply sat in an office, surfing the web.

Standing beside Qian Jianshe was the group's owner. What the group's owner, Yi Yuan, wore was much more formal; he was wearing a western-styled outfit of superior quality from head-to-toe. Just by looking at him, one could feel a pretentious look on his face. This appearance was something that he relied on as for a charade in his formal work to sell insurance. The bright side however, was that his salary was pretty high.

Since he needed to travel around a lot, along with eat food and such with his clients, he created such a group in the hopes that the others would recommend him restaurants to go to, whose food tasted good. After all, it'd be really embarrassing for him if he were to invite his clients out to eat something that turned out to be inedible. This group had already developed to the point where it had, as of now, become a foodie gathering place.

As for the person standing beside Sun Ming, his real name was Zhang Daming, and he had the username 'Mr. Ricebucket' on the web.

He was the supposedly the youngest group member that they'd

seen in the group. From what the others had heard him say, he was only twenty three years old. The only key difference was that, while everyone else knew what each other's respective jobs were, everything about this Zhang Daming was unknown, except for his name and age. Only when someone recommended a delicacy, would he be bound to attend. As time passed, people no longer paid him any heed. Everyone had originally joined the group for food, not to be close acquaintances with each other.

‘Bystander 1234’, Zhou Yan, was currently standing at a corner in a stern manner, wearing an ordinary white shirt and a pair of black trousers. One could clearly see that there wasn't a single wrinkle on his clothing. At the beginning, everyone thought that Zhou Yan was pretty serious about the gathering, but after they interacted with him more, they found that his meticulousness was just his personality, just like obsessive compulsive disorder (OCD) that was popular on the internet these days. “Anything and everything must be done to the best possible way.’ With such a high standard, it's no wonder he became a teacher.

“You're the last two that're left. Everyone else brought their cars along. Sun Zi and Hou Zi will lead the way in front, and we'll be following them from behind.”

“Sorry about that, parking took quite a bit of time. Well then, let's be off.” Hou Zi explained briefly, and took the lead to walk towards the parking lot, preparing to make his way towards Yuan Zhou's small restaurant.

.....

“Lil' Ya, do you have some free time tonight? If so, let's have dinner together.” Zou Heng from the sales department asked in

front of Yin Ya's table. He'd hurried to come before work ended.

Yin Ya saw Zou Heng's looking at her with a fervent gaze, and was at a bit of a loss.

That guy, Zou Heng, had either intentionally or unintentionally revealed his thoughts of wooing her, but whenever she wanted to reject him, he'd talk about work related matters once again, and would make everything seem as if it was all a work affair, making her unable to give him a proper rejection.

It also wasn't right to say that the problem lay with Zou Heng. He was a famous business expert in the sales department, and his personality was both enthusiastic and honest. Although his looks were average, finding a boyfriend nowadays couldn't just be purely about appearances—merely, Yin Ya truly didn't have any feelings for him. Just when she'd fallen into a conundrum on how to resolve this, Zou Heng spoke again.

He said, "Lil' Ya, this is about the project plans that Director Wang mentioned last time. Didn't he put you in charge of communicating with the sales department? The guys on our side passed the other side of that to me." After saying this, he raised his arm to look at his watch, then said, "Let's hurry and clock out. We can discuss this while we eat, as the faster we finish our talks, the faster my side can get to work."

"I'll let you decide the place." After saying this, Zou Heng looked at Yin Ya seriously.



“Alright, let’s go and eat some egg fried rice then. It’s simple, and we can properly discuss our work matters there.” Yin Ya replied, her voice carrying a tone of helplessness.

Merely wishing that she could improve how she felt a little bit, she’d thought of the egg fried rice that she’d had in the afternoon all of a sudden, and had said it out in passing.

Meanwhile, the person who’d accomplished his objectives, Zou Heng, smiled and left, intending to wait at the office entrance for Yin Ya.

There were a lot of things that happened when one was unprepared, an example of which was something that unfolded at that moment.

A customer entered when Yuan Zhou had just opened the shop, or rather, a curious potential customer to be more precise.

“Boss, does your egg fried rice really only cost 188RMB?” The curious customer had a small mustache, was about thirty or so years old, and seemed to have an occupation related to artistry.

“That’s right, how about you have taste?”

“I saw a customer come out of your place with a happy expression before, it shouldn’t taste too bad. Oh, right, I live on the second floor, opposite to you.” The man with the little moustache briefly explained, probably afraid of being treated as a peeping

tom.

“You’ll know once you eat it.” Yuan Zhou said while motioning for him to sit down.

“Are you planning to give me a sample, boss?” The man with the small moustache asked as he sat down with a smile.

“Of course not, if you want to try it, you should just order a plate. Giving it to you free is naturally impossible.”

Yuan Zhou exposed his proper polite smile, and said whilst bearing his teeth.

The thought that flashed across his mind however, was, ‘What sort of ridiculous joke are you trying to pull here?! Even I had to fork cash whilst trying to eat, much less you!’

“I’ll try a plate, then.”

After contemplating it for about a minute, the man with the small moustache opened his mouth and said.

“Okay, coming right up.”

On the other end, the cohort made up of the few cars and their owners quickly reached the deserted side street.

ED: On the other end here is like a scene switch, to showcase that

they've gone back to a different group's perspective.

“Hou Zi, you guys sure are adept at finding places. They're always in this sort of small alley.” Carefully parking his car whilst not forgetting to interject a few sentences, Qian Jianshe was, on the contrary, pretty agile. Not only did he finish parking his own car, he even helped Yi Yuan and the others park theirs.

“Did you see that shop without a signboard? That's the one. Let's go.” Hou Zi was already accustomed to Qian Jianshe's words, and only pointed ahead of them for the others to see.

Whilst chatting, they entered the store.

“Boss, we're here again, and we've even brought you some business. I know you're capable, and don't need me to speak out of turn, but I've brought a number of people for you. Do you think that I could get another serving tonight?”

...Once he'd entered the door, Hou Zi begun to passionately blather a whole bunch of words. Needless to say, the last sentence was where the main point lay.

Seeing that Hou Zi was so frank and upright about it, Yuan Zhou couldn't bring himself to lie, and directly replied in a clear-cut manner, “No.”

“ ... ”

# Chapter 16: Capabilities Fully Displayed

## (part 2)

---

“No.”

Seeing Hou Zi get crisply rejected in that manner, Ah Li and Sun Ming couldn't help but laugh. On the other hand, the rest of the few that had come along had more than a couple of misgivings.

They believed that since Hou Zi had already put things in such a manner, as the boss, he should at least placate him with one or two sentences and give him a small side dish or something. How could he ignore his feelings and cut him off like that?

But seeing that Hou Zi only shrugged, stepped forward and sat down, the few of them could only step forward and take their seats as well.

At that moment, Qian Jianshe sat down on the chair, pointed to a distant flower rack and asked.

“Boss, your store isn't that big to begin with, wouldn't placing flowers there take up space?”

It went without saying that Yuan Zhou was largely discontent with merely eight chairs, but since only he was to blame for his low rank, he could only endure. But now that this fatty dared to point out his achilles heel, he felt his nerve being struck. Despite bearing the emotion reminiscent of ten thousand alpacas galloping

together in a wave\*, there was, however, not the slightest change in his expression.

TL Note: Literal meaning is to tell someone to \*\*rew his mom ten thousand time. A more figurative meaning is that someone is both discontent and hopeless about a situation.

“That’s because it’s pretty.” Yuan Zhou said unenthusiastically, a pretentious expression on his face.

“...” Qian Jianshe felt his balls ache.

Great. This time, Qian Jianshe had been rendered speechless. In the end, it was up to Sun Ming to once again make a straightforward order of egg fried rice for each person.

“Please wait a moment, it shall soon be ready.” Yuan Zhou replied, his tone recovering its usual courteousness once again. Turning around, he returned to the kitchen and began cooking.

“The owner has quite the personality.” The group owner, Yi Yuan smiled as he glanced at Hou Zi and Qian Jianshe who had been struck speechless one after the other.

“Not only does he have quite the personality, he also has his own principles too. But that, hmm...you guys will find out in a while.”

Hou Zi remarked as he turned his head towards Yi Yuan. Before, he was sitting on a chair and staring at the busy Yuan Zhou who was currently in the kitchen, and then gazing with eyes of envy at

the small moustache man who was currently eating with a face of enjoyment.

“I couldn’t care less. I’m alright as long as the food is delicious” Zhou Yan, who was currently wearing a trim suit and sitting upright, didn’t seem to mind that one bit.

“You’re right that the tastiness of the food is all that matters, but you can’t even get a cup of water here?” Mr. Ricebucket A.K.A Zhang Daming, looked around and saw that there was nothing on the table; no cups, no chopsticks, no paper towel, nothing.

“The owner had already said that they do not provide things other than egg fried rice at present. That includes tea and peas.”

Sun Ming could be considered as quite familiar with this place, hence he served as a guide and explained the rules of this place. Ah Li and Hou Zi, on the other hand, stood at a side and just repeated what he said. However, all of them had a very tacit understanding to leave the most important thing unsaid.

This situation was exactly like the time Harry Potter participated in his school entrance ceremony; people who had experienced it before would never explain it to someone who had just enrolled. That was a supreme pleasure that one experienced from trolling others after being trolled themselves.

The most proficient person in socializing, Jian Qianshe, gazed at the small moustache guy sitting beside him. Ever since the egg fried rice had been served, that guy had never once raised his head

and was just continuously eating his rice. Moreover, as a grown man, he had been using his spoon to scoop up the rice and eat it one mouthful at a time\*. It was very uncomfortable to look at.

(TL Note: Chinese eat their rice with their chopsticks.)

“Is that egg fried rice really that delicious?” Qian Jianshe asked in a suspicious manner.

Hearing that question, only then did the small moustache man who was earnestly eating raise his head. However, he did not open his mouth to speak and only nodded his head before continuing to eat his egg fried rice.

This scene had been taken in by the newly arrived group owner Yi Yuan and a few others. If Lil’ moustache’s behaviour wasn’t because he was starved for a number of days, it would truly mean that the food here was really delicious. In their minds, they were even more expectant of the egg fried rice Yuan Zhou was making.

“It’s done. Gentlemen, here are your fried rice dishes.”

According to the order, Yuan Zhou first gave it to the fatty Qian Jianshe, following by Hou Zi, Yi Yuan, Zhang Daming and the others.

Sweeping his gaze past, Zhang Daming murmured: “An egg fried rice that doesn’t even have any scallion on it.”

“This was truly an egg fried rice that’s true to form. As expected,

it only consists of egg and rice.” This time, even Yi Yuan ridiculed it.

As for Hou Zi, Ah Li and Sun Ming who had previously visited, they immediately began to eat and wasn't the least bit bothered about the ridiculing comments the rest were making.

After carefully examining whether the spoon was clean, Zhou Yan scooped the first mouthful and placed it into his mouth. The instant the egg fried rice entered his mouth, his solemn expression immediately changed. Lowering his head to look at the egg fried rice and his spoon again, he scooped another mouthful into his mouth once more at high speed.

“Mhm!”

The pleasure of food lay in being able to let the person eating it, relax their whole body and put their soul into it. Like a wonderful savoury trip, Zhou Yan was submerged in happiness, to the point where he wanted to indulge in them and throw everything away.

As for the remaining few, the expression on their faces had turned into happiness and contentment, as if they had finally gotten something that they had wanted for so long.

In the hierarchy of basic needs, food ranked second. It was obvious how important it was. Everyone was akin to a wanderer in the desert that had met rain after being dehydrated and starving for three months. They all were trying their utmost to swallow the egg fried rice ahead of them.



Smacking their lips

Good times tend to be short, especially when it comes to delicious food. Just when everyone was just feeling full and satisfied with eating, the delicacy on the plate was already gone.

Gone.

The inexperienced quartet, including the group owner who had finished first, were sitting on the chair and were beginning to recall the taste of the wonderful egg fried rice.

Yuan Zhou realized that he had formed a habit just a few days after the shop's inception. In this case, it involved watching the people who yielded to the taste of the egg fried rice he made, and see them expose a happy expression.

This made him feel like he had achieved something. At the same time, he was very proud of his dish. As for the him that put on a pretentious attitude and silently stood aside? It was just an illusion.

After Jin Qianshe saw that his plate was cleaner than his face, an astonished expression crept onto his face. "Is that it? Why do I feel like I haven't started?" After coming back to his senses, he began to look towards Yuan Zhou and asked.

"Boss, this is truly the first time in my life I've eaten such a

delicious egg fried rice. I feel like my entire being had ascended to the heavens. You are truly a top-notch chef.” The fatty Jin Qianshe was never reserved when he began to praise someone.

“To be honest, I feel like I’ll starve myself thin if such a fried rice is unavailable to me in the future.” As he said that, he patted his fat belly and made it seem very convincing.

After the last strand of the egg fried rice flavor had disappeared from his mouth, Qian Jianshe spoke, his small eyes burning with sincerity.

“Give me another three servings, boss. Once I’m done, help me take away two packets. I’ll be taking them away in a moment.”

“I’m sorry, but we only provide one serving for each customer every meal. Regarding takeaway services, as our shop is small, we currently do not provide that service.” Saying which, Yuan Zhou exposed his proper polite smile.

After Yuan Zhou had finished speaking, Qian Jianshe sat, dazed, as he digested those words. After staring at him for quite some time, Qian Jianshe said, “Boss, doesn’t one portion of your egg fried rice cost 188RMB? No, you can rest assured that I will fork out the money. If there isn’t any cases, you can simply use a bowl. I don’t mind if I have to put down a deposit or pay for the plate. Really.”

Qian Jianshe even nodded as he spoke, implying that he would definitely live up to his words.

“This egg fried rice is truly delicious. This is the first time I’ve eaten such a delicious egg fried rice.” As a teacher, especially one in literature and language, Zhou Yan by right should know more beautiful words and sentences for praises. However, when faced with an egg fried rice whose deliciousness transcend boundaries, he could only reuse the two sentences.

“Boss, please give me another two servings. For takeaways, just 1 packet will do.” When saying that, a strict Zhou Yan stroked his sleeves with unease. That was actually the first time he’d eaten three servings of egg fried rice alone.

“Exactly, boss Yuan, your egg fried rice is so delicious that it’s out of this world. It would be impossible to display your skill if I only eat it once.

“Therefore, please help me take away 10 packets and another three that I can eat here. I am willing to patiently wait here.” Zhang Daming exposed his teeth and gave an extremely infuriating smile.

The group owner Yi Yuan was aloof in comparison, mainly because he was single. He only wanted to eat another 2 more servings here.

# Chapter 17: An Owner With Principles

---

“Hahaha...”

At the other end, Hou Zi, Ah Li and Sun Ming were laughing evilly in a hearty manner while looking at the few people trying to outdo each other in ordering more meals on the side.

In the corner, Qian Jianshe, Yi Yuan and Zhou Yan were looking at Yuan Zhou and waiting for him to agree. Only Zhang Daming looked at Sun Ming's group and asked, “What are all of you laughing at?”

“This brother of mine is really someone with principles, ain't that so, Hou Zi?” Sun Ming used his fingers to point at Yuan Zhou, then looked at Hou Zi.

“That's right. Didn't I say earlier that owner Yuan is really someone with principles? Those methods of yours had all already been employed this afternoon but was completely in vain. One serving is what he said and it's exactly what we had gotten.”

Hou Zi both admired and loathed this manner of Yuan Zhou. However, he once again felt exceptionally pleased when he saw the blank looks of the group owner and the rest at that moment. When there was someone just like himself who scratched their head and cheeks in embarrassment because they was unable to eat something nice, this sort of experience couldn't be written off as simply refreshing.

“Boss Yuan, look at my figure. Just this plate of egg fried rice isn’t enough to fill the gaps in my teeth. Even if you’re not planning to do a takeaway, you should still let me eat my fill, right?” Jian Qianshe turned his head to look at Sun Ming then at Yuan Zhou. Even his sympathy card had been played.

“That’s right, just look at the few of us. All of us are grown up men here, how could a portion of egg fried rice suffice? At least three portions are needed for each person to fill their stomach, isn’t that right?” Zhang Daming begun to mobilize every customer in the restaurant, this time, even the small moustache man in the other corner nodded his head incessantly.

“Since all of you have already put it this way, I will also not beat around the bush...”

The first half of the sentence made Yi Yuan and the others overjoyed, but the latter half of the sentence froze their expressions.

Yuan Zhou stood at the middle of the long curved table with a calm and collected expression, looking around in a circle and said: “I’m sorry, but it’s still a no go.”

It was probably around 7pm and the moon had begun to rise. Every household was beginning preparations for dinner, and those that ate early could have already finished their meal, making this side street seemed even more peaceful.

And it was at this moment, the small number of pedestrians that

were on the side street heard a number of unified roars coming from a small shop that did not have its signboard up. Those yells were forlorn and bitter, almost as if a duck was being grabbed by its neck. It frightened the pedestrians to the point of them getting goosebumps, convincing them to hurriedly leave the area.

“Why? Why are you so cruel, boss Yuan? Do you really want to see me head back with an empty stomach?” Qian Jianshe rubbed his belly with a bitter and hateful expression, with the rest incessantly nodding their heads in unison at the side.

“Boss Yuan, we need to have our principles as human beings. But right now, I really loathe yours.” The look on Zhang Daming’s face was as if he was a husband that had caught his wife cheating; it was full of implacable hatred.

“I really have to say, boss Yuan is truly a boss with principles and character.” Yi Yuan and Zhou Yan said that in unison, with a deeply moved tone.

The small moustache man placed down money, gave Yuan Zhou a thumbs up and left elegantly.

“This won’t do, I’m going to make a move first. I’m just going to feel more hungry if I continue to sit here any longer.” Zhang Daming covered his stomach with his hand, looked at Yuan Zhou then continued, “Moreover, there’s also a kind of an impulse to beat someone up.”

It goes without saying that Yuan Zhou was also in the mood to

beat someone up. Leaving the sale of the hundred egg fried rice aside, that was money to be earned if he was able to sell them again. Forcing Yuan Zhou to personally chase that money away was a painful feeling that an average joe wouldn't understand. He could only cry a river silently in his mind.

"I want to beat someone up too, but what would happen to our next egg fried rice if we beat him up?" Hou Zi brought up a crucial point in the debate, it was the first time they had eaten such a delicious egg fried rice.

"What a hungry feeling, let's hurry up and leave." Sun Ming said as he prepared to leave, he didn't speak up for Yuan Zhou this time either.

"How about we go and have some Old Li's roasted duck after this?" Qian Jianshe couldn't help but suggest that. He felt even hungrier than when he just arrived, but once he was done saying that, he realized that his appetite was gone.

"No, I don't have any appetite when I think of other dishes. God, what should I do from now on?" Zhang Daming was originally a diehard customer of Old Li's roasted duck. But, to one's surprise, he no longer had the slightest craving for it now that it was mentioned. He couldn't help but give Yuan Zhou a look filled with hidden resentment.

Just like the youngest daughter-in-law that had been dumped.

Yuan Zhou was calm and collected on the surface. Inwardly he

had been patting down the fine hairs that were raised on his arm; the look on that guy's eyes was simply too terrifying.

You're a madman. This granddaddy is not interested in males.

The few that had eaten Old Li's roasted duck recently couldn't help themselves; they had started to subconsciously make comparisons when they thought of it. Compared to Yuan Zhou's egg fried rice, Old Li's roasted duck was too oily, the meat wasn't tender or smooth enough, and the dipping sauce was lacking in exquisiteness.

Thinking up to this point, the amount of eyes filled with hidden resentment increased by quite a few pairs.

Even as a man of coarse appearance, Yuan Zhou wasn't able to endure much longer and could only send them on their way in a hurry.

A particular scene greeted Yin Ya and Zou Heng, who had just entered the shop. A few grown up men were turning their heads and looking at Yuan Zhou frequently with resentment hidden in their eyes while walking out.

"Welcome."

Yuan Zhou saw the beautiful girl that had came by in the afternoon enter the shop with an average looking man. Although the beautiful girl didn't belong to him, there was no problem in



admiring her beauty. However, looking at her now immediately gave him the impression of a rose stuck in cow dung.

However, Yuan Zhou still possessed the manners that was required of him and sorted out two empty spaces for the two to sit down.

“Boss, two plates of egg fried rice, please.” After Yin Ya and Zou Heng had sat down, Yin Ya, who had come here before, immediately placed their order.

“I got it, please wait.” Yuan Zhou smiled and said.

.....

Placing the egg fried rice down, Yuan Zhou, who was just preparing to turn his body was stopped.

“Sorry, can I also have a cup of tea? Lil’ Ya, what are you planning to drink?” Seeing that Yuan Zhou was about to turn his body around and leave, Zou Heng stopped him and asked.

“I’m sorry, but my place does not provide things other than the egg fried rice.” Yuan Zhou had no favourable impression towards someone that had snatched such a beauty.

“How can your restaurant conduct business like this?” Zou Heng merely asked in a cold tone, not able to get angry with Yin Ya beside him.

When dealing with such a pretentious fellow, Yuan Zhou handled it by simply ignoring him, and quietly watching him play pretend.

“Zou Heng, please don’t be like this. The egg fried rice that boss made is really delicious, and what’s more, I am not thirsty at all.” Yin Ya took the initiative to pull at Zou Heng and persuaded him, as she saw that the atmosphere had turned awkward.

“Lil Ya, that was not my intention. I just feel that the owner has an attitude problem. Since you’re not thirsty, then let’s just forget about it. We’ll talk once we’re done with our meal.” Zou Heng took out the serviette that he brought along with him, wiped Yin Ya’s spoon with it then passed her spoon over.

“Thank you, let’s eat then.” Yin Ya took the spoon and offered a thanks, then began to eat.

Zou Heng ,whose heart was completely in a bad mood, saw the beauty beside him lower her head to eat and could only suppress that discontentment in his heart. After all, he had exerted much mental and physical strength to chase her for the last few months. He mustn’t be defeated by such a small incident.

Pretending to be elegant, he scooped up a mouthful of egg fried rice and began his meal.

When he placed the rice inside his mouth and began to chew, flood of words began to appear and flash by his mind.

”Bloody hell, is this really an egg fried rice made by a human?”

“Is this really just a plate of egg fried rice?”

“Is this thing I eat really the egg fried rice I consume?”

The important points repeated itself thrice.

“This is just too delicious!”

In an instant, the word “delicious” had been carved on Zou Heng’s face.

“Sigh, another commoner had been subdued by the egg fried rice.”

Yuan Zhou silently lamented in a corner.

“I was both exhausted and hungry after work today, I wonder if you can give me another serving?” Even though she was aware of this place’s rules this afternoon, Yin Ya still wanted to give it a try. After all, dreams were something that everyone ought to have. What if it can be fulfilled?

Yuan Zhou was still exposing his proper smile. “I am truly sorry, but I can’t.”

“Boss...” Yin Ya had already switched to her coquettish mode, all for the sake of food. Her tone was soft and her words sweet.

At the other end, Zou Heng could not bear to hear it any longer. A woman that was standoffish no matter how hard he tried to pursue her was now acting coquettishly with another man in front of him. This sort of situation was something no genuine man could tolerate.

Slam

Thus, Zou Heng fished out his wallet and slammed it on the table. With a hint of the arrogant tone of a second generation's child\*, he said: “Boss, give me two servings. I will pay five times the price for each one.”

TL Note: children of second generation refers to the children of entrepreneurs, who became rich under Deng Xiaoping economic reforms in the 1980s.

Once Yuan Zhou had finished calculating the price in his heart, he found himself unable to reject such a temptation.

## Chapter 18: Yuan Zhou's Principles

---

A portion of egg fried rice at five times the price would be 1000 rmb; two portions would come up to 2000. Yuan Zhou's mathematics was actually pretty good; at least when it came to money, he was very good at counting it.

But do you think that 2000 rmb would be able to dispatch me?

I am not ashamed to tell you that it's possible!

However, it was of no use. Yuan Zhou coyly smiled and said: "I'm sorry, but that's out of the question."

"Oi! What do you mean by that? Is five times the price still insufficient?" Zou Heng hadn't expected that he would still be rejected and angrily asked.

Yuan Zhou felt bitterness in his heart, but he didn't say anything and only stared at Zou Heng in silence. Needless to say, it was Zou Heng's wallet that Yuan Zhou was actually looking at, he was currently thinking of the interior that was loaded with money and yet didn't belong to him. Someone was currently willing to offer those bills to him, yet he was actually doing his utmost to reject them. It was truly a shitty feeling.

Why should he be blamed for the rules the system set?

Except, in Yin Ya's eyes, such an expression by Yuan Zhou had

been interpreted as anger as a result of the humiliating nature of Zou Heng's actions. In Yin Ya's eyes, Yuan Zhou was an extraordinary genius that had exceptionally strong principles.

"I'm sorry for what just happened, boss. Really sorry. It's mainly because he was feeling rather tired today." Yin Ya couldn't care less for anything else. Pulling at Zou Heng, she began to walk towards the exit.

"Lil Ya, what are you pulling me for? It's my treat today, I will definitely be able to let you eat your fill." Zou Heng was feeling a bit ridiculous; he was simply planning on spending a bit more money to buy another portion. In his mind, there was nothing money couldn't buy in this era.

As for rules? There was a second generation child that had phrased it best; rules was something drawn up for poor people to abide by.

Although Zou Heng was not a second generation child, as one of the top two in the company's sale department, his salary was calculated annually. It was entirely possible for him to earn thirty thousand in a year. If it was him, he absolutely would never have come just for this sort of egg fried rice that cost a few hundred bucks. But this time, he'd invited a woman that he admired, so it went without saying that he would follow her wishes. However, now that he couldn't even buy a plate of egg fried rice, he couldn't help but feel a bit useless.

"Zou Heng, let's leave first. As for the matter of the project, we shall speak again tomorrow." Yin Ya pulled Zou Heng towards the

door with all her heart and soul and didn't have the mood to answer the rest.

“Lil' Ya, wait for a moment.”

Seeing that Zou Heng kept requesting that she let go of his hands, Yin Ya's temper also flared. She let go of his hands, stepped back into a corner whilst holding on to her handbag and planned not to intervene anymore.

“Rest assured, Lil' Ya. All will be fine soon.” Zou Heng also knew that Yin Ya was somewhat angry at the moment, but his line of thought was very simple. As long as he could accomplish this matter, everything else could be resolved by flattering her.

Yuan Zhou was in a corner watching the two tangling with each other. At that moment, Zou Heng walked up to him and said.

“Boss, one opens a shop for the purpose of making business. This principle of yours is uncondusive to the development of your business, don't you think so?”

Seeing that Yuan Zhou was only looking at him and not responding, Zou Heng continued his kung fu of glib-talking.

“How about this? You give us another serving for today and I will also not take advantage of you. I'll directly give you five times the price for it and more, I'll introduce some business to you.”

Speaking up to this point, he looked around Yuan Zhou's small restaurant and continued: "After all, boss, your shopfront is rather small. Although your egg fried rice is one of the most delicious things I have tasted, without anybody to promote it for you, these days, that price tag of yours would scare away quite a number of people at first glance."

"Nowadays, deeply buried gold cannot shine. Isn't that right, boss?"

Zou Heng was truly an expert in sales. With just a few sentences, he had pointed out the flaws in Yuan Zhou's shop. Only, he hadn't anticipated that Yuan Zhou's little shop wasn't just the "gold nugget" that he thought it was—Yuan Zhou had the Culinary God System behind him.

This sort of question had long been thought of by the intelligent Yuan Zhou, but the system had basically forbade him to do his own advertisement. Indeed, the reason was simple and savage.

These were the words that the system displayed: "As a culinary god, additional advertisement is an insult to your craft, your advertisement can only be through word of mouth."

After looking at that, Yuan Zhou could only think of one thing, and that was that the idea presented by the system was actually so reasonable that he was actually left speechless.

The current Yuan Zhou was calm and collected, looking at Zou Heng showing off his knowledge in various ways. After which,



with a clear-cut, merciless tone, he rejected, “There’s no need.”

“Eh...” Zou Heng, who was originally talking non-stop, was struck dumb in an instant.

“It’s pretty late now so I’m closing up, pretty miss. Have you seen the time?”

After glancing at the time, Yuan Zhou spoke to Yin Ya directly and directly ignored Zou Heng after.

“I’m sorry for taking up so much of your time. Boss, your egg fried rice is really delicious, it’s a shame there wasn’t any soup though, I love drinking some soup.”

Yin Ya revealed a smile, her words carrying admiration in them. A genius was truly a genius; they wouldn’t betray their principles over a little money.

Yin Ya was quite happy to see Yuan Zhou reject Zou Heng. She rather disliked men such as Zou Heng, who made use of work that she couldn’t reject to approach her. However, her mood dropped even further because he had made her drop her normal persona and humiliate herself. Therefore, her favorable expression towards Yuan Zhou, who was seemingly in the same boat as her, had deepened considerably.

“It’s possible. I will release an egg fried rice set in a couple of days, and soup will be included. Be sure to give it a try when the

moment comes.” Yuan Zhou wasn’t lacking when it came to being patient with beautiful woman. That came from twenty plus years experience of being a lone dog, who knew when heaven would allow a beautiful woman to fall in love with him.

“That’s nice, I will see you then, boss.” Saying so, Yin Ya turned and headed out the door, not bothering with Zou Heng, who was still a little stunned at being rejected.

“Goodbye.”

“The gentleman over here, we’re closed for the day, please come again.”

Yuan Zhou began to drive people away without any reservations in his heart.

“ ... ”

Hearing Yuan Zhou’s words, Zou Heng finally awoke. Without saying anything, he turned and headed out the door as well, chasing after Yin Ya.

.....

Verbal reputation was a very strange kind of influence, since it originated by the word of mouth. However, in the process of passing on from mouth to mouth, it would change its shape prematurely, transforming from its original color. The modern

man was cautious, and would carry an suspicious attitude even if it was a restaurant that had a high verbal reputation. After all, truth had also proven that food spread by word of mouth were not that delicious too.

However, such a thing would never happen at Yuan Zhou's small restaurant. No matter if it was someone that had come here after getting the news that were circulating in Sun Ming's group or one of the guests Yin Ya brought in, what awaited them here was only a pleasant surprise.

As for the small mustache man whose house stood opposite, he had soon become Yuan Zhou's loyal customer. He would definitely be here for three meals everyday and would ask for a second serving in passing.

Perhaps he was unhappy with the simplicity and crudeness of the shop as well as the exotic rule here, but after eating the egg fried rice, he was entirely at ease.

Everyone was always tolerant when it came to geniuses. Yuan Zhou, who was able to make such a delicious egg fried rice, was undoubtedly a genius, and people were always willing to accept the various demands he made.

As for Yuan Zhou, he had been requesting that the system make all kinds of calligraphic script on the rim of the restaurant's price list ever since the second day had passed.

“This shop does not provide any other things except egg fried

rice.”

“For any dish, everyone can only be provided with one serving every meal, no refills can nor will be provided.”

These two sentences were all written with a paint brush. With that, anytime someone requested another serving, Yuan Zhou would give a hint in a composed manner by glancing at the price list in an attempt to save himself from wasting too much saliva.

Speaking of which, he really had to thank the system. As a chef, the system would provide Yuan Zhou with clean water. A regular glass cup would automatically refill itself once the contents had been drunk dry. Every time, it would be seventy percent filled and at the perfect temperature. It was like a stream of water that one would never be able to finish. As with the rest, there was no way to bring it out of the restaurant.

Moreover, the taste of the water was especially sweet. In this respect, Yuan Zhou had even asked if he would be able to provide such a fresh tasting water to his customers. These water was much tastier than the spring water of foreign brands, Evian and the rest were basically garbage water when compared to it.

Needless to say, the system’s answer was as cold hearted as before. The words it displayed were, “Host’s rank is too low, you’re not allowed to.”

With the blessing of verbal reputation, the business in Yuan Zhou’s small restaurant had begun to turn for the better. One had

to practically wait for a seat in the afternoon, and it was at that period that the amount of customers wishing to do takeaways began to increase more and more.

At that moment, Yuan Zhou once again added another sentence to the wall, and this was what he wrote.

“This shop does not provide any takeaway service.”

# Chapter 19: First Mission Completed

---

Along with his business becoming more prosperous, Yuan Zhou was also beginning to get busy. That's because the people that didn't get to eat during lunch were aiming for the morning timeslot. Yuan Zhou could only sacrifice his sleeping time to open his shop early.

Thinking of how hardworking he was, Yuan Zhou even thought he should reward himself with a labor award. Today just happened to be a Monday and Yuan Zhou had woken up half an hour earlier in comparison to yesterday.

As the mission status indicated that he had already served 99 portions of egg fried rice and today was only the fifth day, he only needed to sell a serving to be able to claim the reward.

For this reason, Yuan Zhou didn't eat his essential egg fried rice during breakfast and was waiting to try out his new reward. The crucial point was that its rank would also turn from rank 0 to rank 1. That was actually Yuan Zhou's main goal; after it reached rank 1, the system would increase his level of access.

"Yo~ Boss Yuan, are you opening your store half an hour earlier than usual for today?" The small moustache man was called Wu Hai and was entering the store while wearing his pajamas.

"I opened early for today. Just wait a moment; the egg fried rice will be arriving immediately." Yuan Zhou knew that the dude had been watching his restaurant from his own window every day. The

first guy to enter when the door opened would definitely be this guy, an exceptionally experienced foodhound.

“Boss Yuan, are you in a good mood today?” The small mustache guy, Wu Hai, had keen senses. He sensed Yuan Zhou’s pleased expression in an instant.

“That’s right, but no still means no.” Yuan Zhou threw Wu Hai a look. Seeing that this guy was about to flattery for flavor and bring up a request for a second serving, he decided to act first and reject him immediately.

“Boss Yuan. how can you be that heartless, I haven’t said anything yet.” Wu Hai already knew that Yuan Zhou wouldn’t agree, but he was accustomed to asking so he prepared himself to inquire once more in the event that Yuan Zhou might suddenly turn into a retard. Who knew that Yuan Zhou would break his expectations all of a sudden, that was truly too mean of him.

“Alright, just hurry up and eat your food.” Yuan Zhou urged him, he had brought the egg fried rice and placed it in front of Wu Hai.

Looking at Wu Hai revealing an intoxicated expression, Yuan Zhou quietly opened the mission page and realized that it was still displaying an incomplete message. With a thoughtful gaze at Wu Hai, he decided to wait until Wu Hai had finished eating before he checked it another time.

“Thank you for your reception, Boss Yuan. I’ll be going back now.” Wu Hai used to eat his meal very quickly in the past. Ever

since he had begun to eat his food in Yuan Zhou's place, he had slowed his speed down. Despite that, it only took half an hour for him to finish everything.

Seeing that Wu Hai had finished his last mouthful, Yuan Zhou immediately opened up the mission page. Discovering the 'completed' written on the display, and that the reward could also be retrieved, his decade-old unperturbed face revealed a smile and he happily said, "Let me tell you a piece of good news, I will begin to offer an egg fried rice combo from this afternoon onwards."

"Really? That was quick. In that case, why didn't you talk about the combo meal earlier? If you had, I could've tasted it earlier." Wu Hai rejoiced happily at first. Only after that did he think that he should've been the first one to taste it.

"I already said that I'll only start to provide it in the afternoon. I'm about to close the shop, so you should head back now. It will reopen in the afternoon." Yuan Zhou was anxious about his reward and hastily chased Wu Hai out in an agitated manner.

Wu Hai was slightly relieved after hearing that Yuan Zhou would only provide them in the afternoon. Once he heard that Yuan Zhou was going to close his doors and prepare, he couldn't refrain anticipating the taste. After all, the egg fried rice was already that delicious. What sort of stuff is capable of complementing the egg fried rice? Wu Hai decided to take a stroll as he thought about it.

"Bang."



Once Wu Hai was out the entrance, Yuan Zhou immediately closed the door and returned to the shop. When he was back in the shop, he brought up the system and began to check his level.

Objective: The Culinary God System will help you learn Chinese and Western cooking to become the world's number one chef.

Host: Yuan Zhou (Ordinary Human Being of the Han race)

---

Sex: Male

Age: 24

Physical Strength: C (Reaction speed, power, coordination, sensitivity – total grade)

Culinary Talent: Unknown

Skills: Divine class egg fried rice

Items: None

---

Five Factors of Culinary Skills: Newbie Recruit

(A newcomer that had recently learned how to cook egg fried rice.)

Rank: 1

(Congratulations to the host for finally raising a rank.)

System Summary: This system has a total of 9 ranks. From rank 1 onwards, a snack matching the area will be situationally given for every increase in rank. Once rank 9 has been achieved, the system will automatically appraise you as a culinary god whose skills transcend godhood. May the host try his best in ranking up.

“How can I rank up?” Yuan Zhou immediately brought up a crucial point in the question.

“One can level up by finishing missions assigned by the system.”

“What is it like when one ascends to rank 9?” Yuan Zhou was curious about the rank 9 assigned by the system. There was currently not more than ten people on this earth that was capable of making such an egg fried rice as he could, but he was currently only a rank 1 and his assessment was merely that of a newbie recruit. If that’s the case, how stunning would it be if he became a rank 9?

“It’s possible to make dishes that emit light.”

Yuan Zhou rubbed his eyes, looked again and saw the words ‘dishes that emit light’ was still displayed.

“How on earth could dishes that emit light by themselves exist in reality? By adding fluorescence powder?” Yuan Zhou, who was powerless to come up with a comeback, was practically speechless.

“After the host had sufficiently ranked up, the ingredients will not be confined to that from the host’s planet.”

The words “interplanetary ingredients” dropped on Yuan Zhou’s head with a pow. This had gone beyond the realms of fiction, he hadn’t expected that he would actually eat food from other planets, and what’s more, would be made by himself.

However, there was still a pressing question.

“Will aliens come to this world?”

Saving the world was every boy’s dream when they were small and a result of watching too much Ultraman.

“Unable to answer as host’s rank is too low.”

“ ... ”

Yuan Zhou saw that familiar sentence and was speechless. He was on the verge of tears.

“Speaking of which, I wonder what ingredients that emit light will look like. Should I watch ‘Chuka Ichiban’ from the beginning once more?”

Yuan Zhou, whose line of thought was beginning to go out of hand, was once again thinking about the look of the shining ingredients.

“Will you provide ingredients like ‘Toriko’ in the future?”

“Host’s rank is too low, may the host give his best in ranking up.”

“That’s fine then, guess I am thinking too much.”

With a roll of his eyes, Yuan Zhou contemplated for a while and decided to ask about some of the more realistic matters instead.

“When can the ingredients you provide be taken out of the store?”

“Once the host has reached rank 7, he will receive the right to take out a portion of cooking ingredients that’s equivalent to a

feast of ten people.”

“Alright then, when can you increase the seats within the restaurant?”

Because of the popularity of the egg fried rice at present, eight seats had soon become inadequate. Yuan Zhou wanted to add seats to increase his revenue; after all, for a plate of egg fried rice, he himself was only allocated ten percent of the cost.

“May the host give his best in ranking up. Seats will be unlocked in rank 2.”

“Seems like I’ll have to wait a little more.”

At this point, Yuan Zhou managed to remember something as he thought about the amount of profit he was making. He had been too excited earlier, and had forgotten to broach the matter of potentially raising his share.

“System, when can my share be raised?”

“The host’s share will increase by ten percent for every increase in rank.”

“Does this mean that I can withdraw twenty percent now? Yuan Zhou, who was pleasantly surprised, felt a bit muddled due to the suddenness.

“The host can refer to the profit allotment by himself, there is no need for further enquiries.”

Twenty percent of 188RMB would mean that he would get 37.6 a plate, approximately speaking, such income meant that the money for the renovation would be rapidly earned back.

Yuan Zhou, whose eyes are sparkling, was really satisfied with this. That was indeed a neat profit.

“I wonder if I should taste how delicious the newly awarded egg fried rice is or claim the reward first?”

After getting an idea of what he wanted, Yuan Zhou decisively retrieved his reward.

But this time, the reward was a little different...

# Chapter 20: The 288 RMB Egg Fried Rice Combo

【Mission Reward】Egg Fried Rice Combo (Retrievable)

He had truly waited a long time for this day to arrive, dreamed for years before it had been fulfilled. Finally, something new had appeared.

Yuan Zhou clicked on “Retrieve”.

This time, the mission reward did not turn into the shape of a book. Like qigong power pouring into his body, it rushed into his brain and only a line of words appeared after the reward had been retrieved.

The system: “The side dish in the egg fried rice combo does not require preparation from the host, the system will automatically provide it.”

“So it turns out that the system will provide it. No wonder I don’t have to study it, nor does it have such an impressive display like the first time.”

“In that case, how much shall the egg fried rice combo be priced at?

“Fixed Price: 288 RMB.”

“...”

This price immediately caused Yuan Zhou speechless. After thinking a bit, he still asked in clarification, “There seems to only be an additional bowl of seaweed soup and a plate of pickled radish in the egg fried rice combo, right?”

“Yes.”

“Then why is the price 100 RMB higher?”

Yuan Zhou thought that it was still pardonable and extremely fair that the egg fried rice was sold at such an expensive price. After all, it was rice from Xiang Shui. And then there were also the eggs...

But things like pickled radish and seaweed soup were provided free of charge by other eateries, and fundamentally weren't limited for customers. Was it really okay to sell them at a hundred RMB?

Even Yuan Zhou, someone that was rather fond of money, was a little surprised. Or should he say, shocked to the point that he would [eat a whale](#)!



TL Note: (The word whale in chinese has the same pronunciation for a word that made up surprised. For accuracy purposes, I have added the whale part in. If you ignore that, it will simply mean that he was very shocked.)

This was unavoidably too scammy.

“Please trust in the price that the Culinary God System has set, the host is allowed to give it a try first.”

“That’s true, there’s a chance it might also be some sort of Kobe beef grade radishes and seaweed.” Yuan Zhou thought of the complicated feelings he had when he first heard of the divine class egg fried rice and decided to give it a taste first.

Picking up his pan and spatulas, he speedily cooked himself a plate of egg fried rice whilst in his best condition.

Just like he’d done in the past, he placed the plate laden with fried rice on the glass counter on the side. As usual, there was a small tray on the glass counter made of burly brownish red wood, which carried a faint earthen aroma around it. The tray wasn’t large, but was still capable of storing four full plates of egg fried rice. For Yuan Zhou, who had strong arm strength, carrying four plates of egg fried rice at once was still something easy for him.

Normally, Yuan Zhou would place the plate directly on the tray after he’d finished cooking. This time however, something

different happened. One could see a green and white bowl, along with a blue and white plate, both made of porcelain with white bottoms, appear instantaneously on the tray of the egg fried rice.

They truly emerged in an instant, and their speed was so quick, it was almost as if they were on the tray the whole time.

This was a feat already capable of appearing in the magic section of the Spring Gala Show, don't you all think so too!?

Yuan Zhou stared at the plate for a full two minutes, and realized that the two objects that had abruptly appeared were still sitting nicely on top. He stretched his hand out to get a feel of the outer edges of the bowl, and felt that the temperature of the seaweed soup inside the small bowl seemed just right—enough so that it could be directly eaten.

Just like the cup that forever held water, everything was perfect.

“Thank god I've already gotten used to this sudden appearance and disappearance act. I should put the tray on the inside table from now on.”

Yuan Zhou mumbled as he carried the plate.

Sitting on a chair and moving all the dishes out from the tray, Yuan Zhou looked back and forth and eventually decided to eat a piece of radish and see how it tasted.

This plate of radish was the same size as the saucer used to carry side dishes. There were, at most, a dozen or so radishes inside. The most major point was that the radishes outside had actually been mixed with ingredients; it was a normal blend of chilli, sugar and oil and so on inside them.

However, the plate in front of him had nothing inside of it; it was a dish that held true to its name. There were at least a dozen pickled radishes that were jade and white coloured, piled up in the shape of a pyramid. There wasn't anything else except for the radishes, and one could tell that it hadn't been mixed with any other ingredients. They were the type that had been fished out once they were cut.

The difference was their exceptionally beautiful colors; it was the same as white jade and was sparkling and translucent. Taking a closer look, even the size of the cuts were identical in size. The appearance of their artistic arrangement was perfect.

After closely examining the radish that was wedged between his chopsticks, Yuan Zhou placed it inside his mouth and began to chew.

When he placed it inside of his mouth and bit down, a strand of pure sweetness assaulted his tastebuds. The radish brought with it a crisp, tender, fresh, salty, and even sour texture, and thoroughly roused one's appetite. Yuan Zhou, who was lost in this sense, put another piece in his mouth.

The sort of acrid taste that was in normal pickled vegetables was completely absent in that pickled radish. Every flavor was perfect,

neither too little nor overdone. Even people that had different degree of salt tolerance would be unable to criticize it. The pickled radish that had gone through three grades of processing was completely absent here. They carried a sweetness that came from within the radish, and even had the fresh taste of a newly harvested radish, yet the spicy and acerbic taste of a garden-fresh radish didn't exist.

Eating a mouthful of pickled radish along with a mouthful of egg fried rice as an experiment, he found that both flavors could practically allow a person to ascend to the heavens. Under the stimulation from the pickled radish flavor, the originally delectable egg fried rice had risen into a new stage in an instant. The taste inside his mouth made a person felt like he had seemingly entered an illusionary world; it was solidly rich, beautiful and boundless.

Under such an influence from the pickled radish, Yuan Zhou finished an entire plate of pickled radish unknowingly, along with a large part of the egg fried rice.

And this moment was exactly the time to stop and drink a mouthful of soup. As such, Yuan Zhou picked up the green and white bottomed porcelain bowl.

Even though the small bowl was exquisite and good-looking, it was the size of a fist. The soup in it was only seventy percent filled and could basically be finished in a mouthful. The darkish green seaweed inside was floating on top of the clear soup like scattered stars and gave the impression of an instant seaweed soup. It went without saying that it was the type of soup where scallion wasn't

even added.

“Gulp, gulp.”

As the temperature was comfortable, with just a mouthful, he had drunk half a bowl. But, merely a second later, Yuan Zhou straightaway felt a bit regretful. That was because it was just too delicious. Yuan Zhou had always had a habit that he was fond of; he always left the tasty stuff to the end, and enjoyed it fully. Now that he had drunk half of the soup in a mouthful, his heart was indeed somewhat aching.

But shortly after, Yuan Zhou didn't have the mood to think about other things, he was completely immersed in the tastiness of the soup.

The crystal clear soup was totally not a type of stock and was truly just drinking water. Except that this drinking water was very exceptional, there was neither the taste of rust nor chlorine, just the characteristics of water; clean, transparent, beautiful and sweet . It was countless of times tastier than the everyday water that the system provided him with. The difference was like comparing the tap water from his home and the mineral water imported from France, Evian.

As for the seaweed soup, Yuan Zhou had originally disliked the dish. He had always felt that seaweed soup had a sort of indescribable fishiness to them. Only after being a chef did he realize that the fishiness comes from the sea. However, he couldn't change what he disliked. Even first-rate seaweed, with perfect quality, still had a little bit of a fishy smell to them, thus Yuan

Zhou wasn't fond of it.

However, there wasn't even a trace of a fishy smell inside this bowl of seaweed. The soft and smooth seaweed brought along a crisp texture and between every bite carried a sort of refreshing breeze from the sea. Coupled with an unknown yet extremely delicious soup water, Yuan Zhou now had finally realized why the side dishes were worth 100 RMB.

"This was indeed a mission accomplished. Waiting and eating new things is truly the name of the game."

Drinking the soup until not a drop remained, the pickled radish on the plate as well as the soup had disappeared. The plate that was laden with egg fried rice was the same as usual, looking like it had just been cleaned. Yuan Zhou patted his stomach with satisfaction.

"System, can you talk about the radish and seaweed this time? And that water too, of course. This is just too magical, how delicious, it's simply a match made in heaven."

Yuan Zhou, who had eaten and drunk his fill, was currently incomparably curious about the origin of the delicious ingredients and had naturally prepared his heart for it. Something that could complement such a valuable egg fried rice, but yet used as a side dish and soup as part of a combo must have a very extraordinary past.

If it had a mediocre value, how could it complement the divine class egg fried rice?

“ ”  
...

# Chapter 21: Releasing A New Product

---

Just like the time Yuan Zhou inquired about the fried egg rice, the system displayed a few lines of words and introduced things in a very pretentious manner.

The main ingredient in the pickled radish was a species of a first generation “beautiful spirit” radish. The very first location it had been planted was at the great desolate black lands up north. Although later it was left to the system to recollect it since the fertility of the black lands plummeted. After being planted in the lands that the system provided, the radish automatically evolved, turning into a perfect “beautiful spirit’ radish.

“This radish has a lifespan of two years. It would naturally grow under an environment that has ample sunlight and a suitable temperature. It doesn’t require any addition of chemical substances. The radishes that have sprouted will have dark green leaves and jade colored stems. When pulling it out, the radish will be clean, complete and free of soil sediments. If a little trauma is detected, it will be identified and not used.”

“As for the salt in the marination, salt from deep sea water is chosen and the salt naturally extracted. After crystallization, then the marination of the radishes can be conducted. The depth of water extraction is located at twenty thousand meters, a depth that humankind is far from exploring. Free of contamination, that particular region is clean and natural .”



“Marination takes 24 hours. During that period, it’s left to ferment in an anaerobic environment where the temperature is kept constant at 26~36°C, suitable for lactic acid bacteria to ferment, and the salt concentration is kept below at 6%~10%.”

Elegant words like lactic acid bacteria and salt concentration showed that this radish wasn’t simple. As for this sophisticated manufacturing process, Yuan Zhou felt fortunate that such matters did not concern him.

Even if he wanted to, he was also helpless. Leaving everything aside, he simply didn’t possess a complete second generation “beautiful spirit” radish seed. Moreover, even without mentioning the great desolate black lands up north, just the seawater needed for the sea salt would be unachievable for anybody.

The current deep diving record for an unmanned submarine was set by the Japanese probing vessel “Kaiko” in the Marianas Trench of the Pacific Ocean on the 24th of March, 1995 with a submergence depth of 11028 meters. This was already the deepest dive that was accomplishable by human machine and was completely unachievable by combat-use military submarines.

Amongst the diving records of manned submarines was the explorer Jacques Piccard from Switzerland, who had set it on the 1st of January, 1960. Again, the location was in the Mariana Trench.

At that time, Jacques and an American naval officer, Don Walsh, was riding in a submarine called the “Trieste” and reached a spot that was 10916 meters below the ocean. This was the first time since the beginning of history that mankind had managed to reach that deep into the sea. Ever since then, there was no other person that could beat the world record he had set.

Yuan Zhou was just an ordinary commoner; these submarines were something he did not possess. Moreover, the deepest he could dive with his bare limbs was only 105 meters. Of course, in theory, one could reach a diving depth of 1000~2000 meters, but the time taken to decompress could also be as long as 1-2 months. This was something that Yuan Zhou didn't believe he would be able to achieve.

Besides, this was just to retrieve naturally unpolluted seawater. Extracting the sea salt from it and using it to marinate radishes was truly an insane practice. But Yuan Zhou was fond of it, as that sort of cocky method was unable to be reproduced.

If the method hadn't been perfected continuously, how could the radishes be as delicious as it was now?

As for the ingredient for the seaweed soup, it wasn't the least bit inferior to the radishes.

“The origin of seaweed in China can be found in the homeland of the Eastern Min people in Fujian province, Xiapu county. It was one of the most ancient counties in Fujian province, and was also one of the earliest regions to cultivate

kelp and seaweed. There were already records of Eastern Min people cultivating seaweed as early as the Yuan dynasty.”

“However, severe pollution during modern times had then caused Xiapu seaweed to lose its previous flavor. The system has established its own ocean and placed it in its natural surroundings and climate conditions. The coastline is endless; there are numerous independent and natural harbors and has a subtropical humid monsoon climate. Possessing unique water temperature and conditions, it’s conducive for the growth of seaweed. Seaweed that has been grown in this manner are exceptionally fresh and tasty, with soft and delicate textures.”

“The spring water is taken from Mainri Snow Mountain, at a time when humans didn’t exist. The main peak, Kawagarbo, had a height of 6740 meters above sea level and is enveloped in clouds and mist throughout the year. It had an overly long distance between climbs, a steep gradient with complicated geology, broken glaciers, an area with snow storms and rows upon rows of ice cracks. The Mainri Snow Mountain also has a very unique climate, and the snow is highly treacherous. Due to this, no one has ever climbed it before.”

“The system chipped a fountain mouth on the hilltop, directly obtains water from there and uses it immediately on the same day.”

“That’s possible? How amazing.”

After Yuan Zhou had finished reading, the evaluation was the only thing that was present in his mind at the moment. However, there was a very important thing which he especially needed to do right then.

“System, please give me another portion of seaweed soup and pickled radishes. I am okay with eating it without the rice.”

“Appetizer and soup cannot be replenished.”

“...”

“So you’re just going to keep me hanging, how can such a little portion be enough for me?” Yuan Zhou had finally realized the pain of the people that could only eat a bowl of egg fried rice. Even though he could pay another 288 RMB and get another serving, he was very much unwilling to do so.

Time began to flash by, and it was already half past eleven. Inspecting the small restaurant once again in detail, he found that the price list had automatically listed the price of the egg fried rice combo. There were virtually no other tasks that required his preparation. Therefore, after inspecting himself once to see if there was any problem with his image, Yuan Zhou opened the door.

No more than five minutes after opening the door, a customer entered. This time, it wasn't a familiar customer but rather, a new one.

The guest was a woman, roughly thirty years of age. She was dressed up in an intellectual outfit, with her purplish blue work suit, a small leather bag on hand, and the rimless glasses she wore along with her coiled up hair. The expression within her eyes seemed to be relatively sharp, accompanied by a light round of makeup, and pink lips

“Clack, clack, clack.”

Wearing a pair of high heeled shoes, she entered and subtly sized up the circumstances of the shop. It seemed that she was picky about the hygiene in her surroundings. Only after nodding her head inwardly in a rather satisfied manner, did she then sit down on the chair opposite Yuan Zhou.

Looking at the table, she realized it had kept its original wood appearance, not sprayed with lacquer or paint, and the surface was also clean and without grease stains. She nodded her head in satisfaction, then placed the small leather bag on it.

The girl was called Gao Ying, thirty one years old this year and a part of the human resource department in a large scale company. As she had always had a mild case of mysophobia, she hardly dined outside unless it was necessary. Today was simply a coincidence, her car had broken down and she couldn't head back to have her

meal. As for taking public transport? Thinking of sitting in a vehicle that countless people had sat on before, even more if it was an enclosed space, Gao Ying would rather find a small restaurant and wantonly eat a bit.

There were indeed a lot of eateries below the company, but there were numerous people, and all the signboards were filthy. Naturally, Gao Ying wouldn't head in. After endless deliberation, she decided that it was still Yuan Zhou's signboard-less shop that seemed the cleanest.

Gao Ying wasn't aware that that was natural. Yuan Zhou's little restaurant was being shrouded by the system; as long as there was a strand of dust or a stain in the place, it would directly be removed by the system. One can say that the level of cleanliness in the shop was like a disinfection chamber. There was definitely no harmful bacteria around, but only the beneficial ones would still be present.

"Boss, do you have some food that's simple to eat here?" Gao Ying believed that simpler food would require little direct contact with her hands, that way, it would be cleaner.

"The menu is at the back of the wall, take a look yourself." Yuan Zhou had been looking at Gao Ying ever since she had entered. She had been snobbishly sizing up the shop for a long time before coming in and sitting down. Guessing that she wouldn't think of eating after looking at the prices, he pointed at the wall in a leisurely manner.

Gao Ying turned her head to look at the price list and the price

had made her adjust her glasses. Thinking that the blurriness of her glasses had caused her to have mild myopia and interpret the prices wrongly, she stared at it for while, but the price remained unchanged. She couldn't help but turn her head and look at the owner while uncontrollably cursing him in silence.

“I didn't think that this guy who looks like a decent human being would actually open a fraud shop. An egg fried rice costs 188 RMB, while the combo is actually 100 RMB more and costs 288 RMB!”

“Boss, do you only have these two types of food? Gao Ying asked in a unhappy tone. She had a strange expression on her face.

“Eh? I am actually not the first today. Boss Yuan, give me a serving of the new variety. I've been waiting since morning for this.” Without waiting for Yuan Zhou's answer, the small moustache man living opposite him upstairs, Wu Hai strode into the store with large steps and said.

“An accomplice?” Gao Ying said.

# Chapter 22: The Disturbance That The New Product Triggered

---

“An accomplice?” Gao Ying turned her head slightly to get a glimpse and inwardly inferred.

Wu Hai turned his head to look at the price on the price list and handed 3 pieces of red “[moe little sister](#)” currency notes over to Yuan Zhou.

(TL Note: The original meaning simply meant RMB. There’s a story in China which says there’s a little sister behind every note that would cry when you exchange her with a little “sister” that has a smaller value. Basically, the morale of the story is just to get everyone to be thrifty.)

Yuan Zhou stretched his hands over and carefully placed it into the money box. Speaking of which, this money box was made by the system. It would dispense the required change that was currently required when money that had been received was placed in it. There was totally no need to worry that it would make a mistake, and operating it was completely foolproof.

This concept was definitely an idea that cashiers from every trade would admire, after all, the cashier was a job where the difference from overcharging or shortchanging had to be made up from their own pockets.

After business had concluded every night, the system would automatically take away ninety percent. However, from today onwards, it would be eighty percent. The remaining twenty



percent would be given to Yuan Zhou.

“Wait a second,” Yuan Zhou handed over the 12 RMB he needed to return as change to Wu Hai, then turned around and headed to the kitchen to prepare the fried rice.

In Gao Ying’s eyes, a plate of egg fried rice wouldn’t take very long, and the same would apply even for the combo. She felt that she should wait until the moment the suspicious ‘accomplice’ man began to eat before deciding. Her white and soft hand pushing aside the scattered hair near her ear, she didn’t say anything and quietly watched Yuan Zhou return and stir-fry the rice.

Gao Ying’s guess was truly accurate. The time needed for a plate of egg fried rice and an egg fried rice combo was indeed identical. All he really needed to do was stir fry the rice. As Yuan Zhou placed down the egg fried rice that had been scooped up, the accompaniments for the combo, a bowl of seaweed soup and a pile of radishes, appeared in a flash on the tray. That technique was practically a split-second miracle to anyone who witnessed it.

Agilely lifting the tray, he began to approach the area where Wu Hai was.

“Say, boss Yuan. Does this combo of yours only have an additional two more dishes?” Wu Hai asked while stretching his neck to look at the tray on Yuan Zhou’s hand.

“Eat it before you say anything.” Yuan Zhou didn’t bother with further words. He placed the tray in his hands and quickly took out

the things in it.

“Alright then. In that case, I won’t stand on ceremony. ” Wu Hai was also a regular customer and knew that Yuan Zhou’s character wasn’t the talkative type. In addition, he was also someone with very strong principles and his food was without a doubt, deliciously top notch. Picking up the spoon in the combo, he prepared to have a taste of the soup.

On the other end, Gao Ying, who had been observing for a while, was at last certain that this was not his accomplice. She inquired once more, “Boss, is that the combo? How about the one with the egg fried rice?”

“There’s only an egg fried rice in it.” Even faced with a beautiful woman, Yuan Zhou answered in a straightforward manner.

“Why are you selling it at such an expensive price?” Gao Ying felt rather baffled.

The food combo provided was obviously something that would be provided in any ordinary shop, yet here it was more than tenfold expensive. What’s more, egg fried rice came with just that, despite having its price vastly being increased as well. Gao Ying felt that it was probably because she had not eaten in an outside environment for a while, and had thus become unaware of the things considered normal in the outside world

Raising her hand and lightly caressing her forehead, Gao Ying, who was looking at the sunlight outside the door, eventually

decided to get it over with and order a share.

“Give me a glass of water and a plate of egg fried rice.”

“Sorry, other than the food listed on the price list, I do not provide other things here, including water.” Yuan Zhou shrugged

“&\*#%”, although Gao Ying was in human resources for a number of years and had long since learned the art of being calm, her desire to curse was a bit intolerable at the moment.

An egg fried rice that had a selling price of 188 RMB actually didn't even come with a glass of water! If she really wasn't willing to run back and forth in search of places, Gao Ya would have wanted to turn and leave right away. After all, money doesn't simply drift through the wind and into her pockets.

“In that case, give me the combo!” Gao Ya was gnashing her teeth as she said this.

“Alright, wait just a moment.”

Yuan Zhou didn't mind Gao Ya's attitude at least. After all, she would definitely kneel down in front of the egg fried rice in a while after she had finished it, and would certainly come back as long as her wallet permitted her to.

Therefore, ever since Yuan Zhou received the system and all these dishes, he had never worried about the issue with customers.

Ultimately, while the world is very expansive and there were a large number of foodies, Yuan Zhou's objective lay in the ocean of stars.

Sitting on her seat, Gao Ying truly believed that she had been scammed after she'd handed over her money and turned her head to the small moustache man beside him in the hopes of making some enquiries. However, she saw that the small moustache man had an expression of pleasure in his face and was drinking his soup while eating his appetizer. Occasionally, he would even scoop up a spoonful of egg fried rice and shove it inside his mouth, completely oblivious of her looks towards him.

“Could it be that expensive because of its deliciousness?”

This made Gao Ying felt a bit bewildered looking at his happy expression. No matter how delicious it is, there's no need to be that excessive, right?

“Your egg fried rice combo, please enjoy.” Gao Ying's line of thought had been interrupted by Yuan Zhou placing the egg fried rice down in front of her

Gao Ying examined the utensil and meal sit in front of her once and opened her small leather bag. Inside it, she took out a packet of antibacterial wipes that had the words “For medical use” printed on it and wiped clean the two unevenly sized spoons before she began to eat.

Her first objective was naturally the seaweed soup. After walking

for a distance and engaging in a conversation the whole way, it was inevitable that she would be thirsty.

The spoon used for scooping up the soup was a special one and complemented the size of the little green and white bowl. Therefore, there wasn't much soup in a spoonful. However, Gao Ying scooped it up in a perfect manner, with a small piece of seaweed and with more than half the amount of soup. She elegantly and carefully delivered it into her mouth while not even smudging her lipstick.

With her lips slightly pursed, she then swallowed it down. At that point, the flavor in her soup exploded in her mouth.

That's right, it exploded with flavor. It was hard to imagine how tasty the extent of the refreshing soup was to explode in that manner.

Beginning from the tip of tongue to the back, it went to her throat, the esophagus and ultimately down to her stomach. The areas that every drop of soup had passed by were celebrating its flavor; it was a type of deliciousness that could delight an human's heart to its extreme, completely indescribable. This time, Gao Ying understood why the eating expression of the small moustache had set off such a ripple over his face.

The happiness of that face was not made up!

As of this moment, Gao Ying had completely lost control of her expression. Or rather, she was unable to pay any attention to it. All

cells in her body were screaming at her to eat everything that lay in front of her eyes. Gao Ying began eating a mouthful of egg fried rice, followed by a mouthful of soup with a block of pickled radish together. All of her tastebuds were saying the same thing: the food was astonishingly, marvelous!

Forwarding the time, it was 10 minutes past twelve and the number of pedestrians in the street had began to swell. Yin Ya, bringing along a few colleagues that were often visitors of this place, had filled up the remaining six chairs in an instant.

“Phew.”

Using her hand to pat her rather impressive chest, Yin Ya heaved a sigh then smiled at the few colleagues that had come together with her and said, “Fortunately, we are early today.”

“That’s right, fortunately we are resourceful enough to clock out once our time had arrived. Otherwise, we would had to wait once more.” A short haired girl with straight bangs exclaimed in a rejoicing manner.

The few chattered continuously for a while. Nevertheless, it was Yin Ya who spoke up and asked her daily question.

As of today, has that new product of yours come out already, Boss?

“It was already out. I had just begun to sell them recently in the

afternoon, it's what what they're eating" With a faint smile, Yuan Zhou pointed at the table that was facing both Gao Ying and Wu Hai, who were tasting them seriously.

"Eh? There's soup for today? In that case, just give me that." Yin Ya happily decided. Her eyes followed Yuan Zhou's finger and took a look to see Gao Ying, who was currently drinking her soup.

"Lil Ya, take a look at the price list." The short hair girl pulled at Yin Ya and pointed at the price list to let her have a look.

Currently, the customers in Yuan Zhou's restaurant was no longer in an awkward circumstance where there were only a few insignificant customers around. There were a lot of customers who regularly frequented the establishment and were basically here through word of mouth. The first group was the colleagues in Yin Ya's company, each of them came here by bringing someone new along and would basically ate here once every day. They had long known about the price of the egg fried rice, but didn't had any objections about it.

The reason they had hesitated like this was because they saw the tableware in front of Wu Hai, the small moustache guy and Gao Ying. Only then did they begin to harbor some doubt about it.

"Owner Yuan, are there only just an additional two more items in this combo of yours?"

Yin Ya was also a bit speechless when she saw the price of 288RMB. Even though her monthly income was rather good, she

felt a bit heartbroken to see a meal actually cost this much. Needless to say, there were a lot of things a girl need to spend money on.

Relax, it is definitely able to match my egg fried rice. Just try it.” Yuan Zhou said such a statement, just as he was about to hand out Yin Ya’s egg fried rice combo.



# Chapter 23: The Little Eatery That's Moving Up The World

---

“You’ll know once you give it a try.” Yuan Zhou placed down his tray and gestured for Yin Ya to give it a try.

“Alright, I will give it a try then.” Yin Ya nodded, raised her spoon and began to eat.

In an instant, her expression mirrored the two beside her who were about to finish eating; an expression filled with ecstasy that seemed as if she practically couldn’t stop herself from eating. Needless to say, there were some subtle differences. The brows of the two who were about to finish their meals began to furrow.

Gao Ying, and Wu Hai, the man with a small moustache, spoke in unison:

“Boss, give me another bowl of seaweed soup and pickled radish!”

“Boss, make me another bowl of seaweed soup and pickled radish!”

The two looked at each other for a while, then turned to look at Yuan Zhou.

Yuan Zhou had never expected that such synergy existed between the two that had finished simultaneously and gazed at them in

contemplation. Following that, Gao Ying and Wu Hai both felt rather embarrassed.

He said: “I’m sorry, but I will only provide one serving for all the things here. It’s written in the back.”

“Boss Yuan, I will not ask for anything more, as long as the soup and radishes are replenished. These things are provided for free and in unlimited supply elsewhere. I’m sure Boss Yuan wouldn’t be so petty, right?” Wu Hai naturally knew about the rules here; however, he believed that those side dishes should be refillable. It was simply a piece of cake for Wu Hai to be able to eat 8-10 bowls of such delicious side dishes even without the rice.

“That’s right, boss. Even a bowl of soup will suffice for me.” On the other end, Gao Ying said in a serious tone while also pulling a mournful face.

“When I meant that I can’t provide a serving, it means that it couldn’t be refilled.” Yuan Zhou still refused in a cold-hearted manner.

“Also, what sort of rules other restaurants have has nothing to do with me.” Yuan Zhou thought about it for a moment, then threw in another line.

Was that a joke? A shop that possessed the culinary god system was definitely different from those small, coquettish restaurants out there.

This time, Gao Ying was speechless. Turning her head for a look, there was indeed a sign with those words hung there. She cast a penetrating look at Yuan Zhou, picked up her handbag, and then turned and headed towards the restaurant entrance.

In Yuan Zhou's eyes, that look seemed to carry resentment and killing intent. Thinking back, if Gao Ying didn't personally see Yuan Zhou made it, he was afraid that she might even kick him with her foot. Someone that doesn't permit others to have their fill was very frightening, it was even more terrifying when it was done on purpose to a woman.

Yuan Zhou hugged his chest with both of his hands and stood at one end with an unperturbed face.

"Boss Yuan, you're not being sincere in your actions. Such insincerity warrants a plate of pickled radish, don't you think?" Wu Hai saw the bowl and plate that had not a drop remaining and said in an unresigned tone.

"Oh, is that so." Yuan Zhou said in a flat tone and was completely unaffected.

"Fine, you win. I will come back again at night. However, the soup you scooped up was a bit little, the radishes were also a bit lacking and the rice that accompanied them was not enough either. I will settle if you just add a few more pieces in them, alright?" Wu Hai tried to settle for the next best thing and looked at Yuan Zhou, wholeheartedly believing that this act of his would be successful. .

Despite that, Yuan Zhou only raised his eyebrows and said a sentence in a calm and tranquil tone.

“Every serving I provide here has the same quantity and is very precise. If you don’t believe it, you can use a scale to measure it.”

Scale to measure it...

“ ... ”

Wu Hai was unable to respond and could only turn and head out of the door. He decided it’d be best if he headed back home slowly.

Realizing that the act had ended, the few people who’d watched the show from the beginning only now began to order their meals. Needless to say, all of them were ordering the new egg fried rice combo.

From watching that play, they had finally found out how the new dish tastes.

These few people honestly couldn’t be blamed when it came to their custom of watching a show. The introducer would bring a new person here for a meal, during which he or she would ask for a second serving. The introducer would then look at the owner Yuan Zhou, who would cold heartedly reject them the same way he rejected their introducers back then. It could be considered to be an atonement for those who had been rejected at the time. Currently, all diners who’d been here before had all formed such a

“good habit”.

Five plates of fried rice couldn't be considered a major deal for Yuan Zhou, who had already grown used to the labor. In less than ten minutes, everything had already been placed in front of them and Yin Ya, who had been preoccupied with eating her meal, just so happened to finish at that moment .

“Sigh.”

After sighing ruefully did Yin Ya looked at Yuan Zhou with a serene gaze and said, “Boss Yuan, you're doing it on purpose.” Her resentful tone and grief-filled expression made Yuan Zhou look like a heartless lover.

Yuan Zhou felt indescribably pleased inside and was very amused.

“Cough, cough.”

Only after clearing his throat did he asked, “What's wrong? What did I do on purpose?”

“Now that you've made such a delicious combo, what am I supposed to do from now on? It's impossible for me to eat such an expensive meal with my salary, so tell me that wasn't done on purpose.” Yin Ya said while glaring straight at Yuan Zhou with her beautiful almond-like eyes.

“It’s alright, you can always come occasionally.” Yuan Zhou replied without much thought.

“Pfft.”

That uncontrolled chuckle came from the short haired girl with straight bangs. Seeing that Yuan Zhou was clueless while Yin Ya had a humiliated and angry expression, she immediately said, “It’s nothing, nothing. More importantly, this rice is exceptionally delicious.”

“If it’s delicious, you ought to eat it quickly then. If you cannot finish it, I will help you drink the soup.” Yin Ya’s face turned scarlet and said in a menacing tone.

“No, not at all. The portions here are so small. I’m able to finish them alone.” The short haired girl covered her food at once and slightly shifted them away from Yin Ya. This action made Yin Ya rendered even more speechless.

Not even bothering to pay any attention to her, she turned her head and said to Yuan Zhou, “You see boss Yuan, we’re already that close to each other, it wouldn’t hurt if you refill my soup, right?”

Faced with such a small request from a beautiful girl, the Yuan Zhou before would have immediately agreed, even if he was someone that had haggled for every single cent. However, in the present situation, it was...

“Impossible. That’s the rule of the shop.” Yuan Zhou, who had rejected in a clear cut manner, had a number of complaints in his heart and couldn’t help but ask the system about it.

“System, is it impossible to provide this soup as a standalone?”

“May the host try his best in ranking up.”

“...”

This system was truly terrific. On the surface, Yuan Zhou had a stiff and stern expression on the surface. As for what he actually felt inside his heart, only he himself knew.

“Boss Yuan, what you’re doing will easily lose me as a customer.” Yin Ya was really getting angry this time.

No matter what, she was one of the pretty women that a lot of people were trying to woo. Even if it was an unfamiliar man, he ought to be a bit swayed by now. What’s more, leaving aside the fact that she frequently came here for meals, she had even helped introduce so many customers. Even though they all stayed behind for that extremely delicious egg fried rice, she had made some contributions too, hadn’t she?

Currently, that unwaverable, bluntly refusing appearance had directly turned Yuan Zhou into a huge demon in Yin Ya’s eyes,

what's more, the type that had the surname of "[Eugénie](#)" in it.

In this situation, whatever Yuan Zhou said was inappropriate. He could only quietly look at Yin Ya.

Seeing that Yuan Zhou did not reply and only quietly looked at her, Yin Ya could only retreat and say:

"Hmph, I will be leaving first then."

Taking her handbag, she didn't wait for the colleagues that had come with her.

"Boss Yuan, you're really quite something. To reject a gorgeous beauty's request with such a straight face, you're worthy of this." A spectacled youngster raised a thumbs up towards Yuan Zhou and said in an admiring tone.

"Since you know how to talk about boss Yuan, why did you not ingratiate yourself with her earlier?" A man whose age was slightly on the older side said while pointing at the exceptionally clean, small, green, and white porcelain bowl that the spectacled youngster was drinking.

"Hur hur, I'm just giving boss Yuan a chance to express himself." The spectacled younger continued to blather with a straight face.



“Alright, let’s hurry up and leave. Didn’t you see that there’s people waiting.” It was the short haired girl that pointed it out after drinking her last mouthful of soup.

Indeed. At this time, the three left over seats just a moment ago had long ceased to exist and people were starting a queue in the back.

This scene was something unheard of; a store that only sold egg fried rice, leaving aside the fact that it was originally a small shop which only had eight seats and even had flower shelves placed around. Moreover, customers were not even allowed to do take-out, even if they brought their own bowls. Oh, and there was more, not only were they unable to get a second serving, but more importantly, in such an environment, an egg fried rice actually sold for 188 RMB.

Slowly, Yuan Zhou’s small obscure restaurant began to gain some fame in his surroundings, and it was also about that time that he received his third mission.

## Chapter 24: The Third Mission

---

At this point, Yuan Zhou's small restaurant had long distanced itself from its previous image where no one cared about it. It would punctually open for business at 9 in the morning and closed its door at 9 in the night. Yuan Zhou was really hardworking.

The fruits of his hard work allowed him to sell more than a hundred portions of egg fried rice in the morning. During the afternoon and night, the small restaurant gets so bustling, that not even a drop of water is able to trickle through. Needless to say, an increasingly amount of people were discontented with these rules and requested for a takeaway. Otherwise, they would threaten to boycott it.

But Yuan Zhou's attitude was naturally to reject them, without exception, with an indifferent expression while his heart bled with sorrowful tears. There were people that furiously shouted they wouldn't come again and did exactly that. However, there were even more people that couldn't abandon Yuan Zhou's culinary skill.

Even though Yuan Zhou felt that it was a shame, he wouldn't feel anything else. After gaining the system, the present and the past were truly incomparable. He couldn't be bothered with the petty profits that a few people brought along. Of course, if they were to visit next time, Yuan Zhou would pretend that he was unaware that those guys had sworn an oath about not visiting again.

It was also at this point that the system issued the third mission.

Currently, Yuan Zhou was sitting upright in his bed and counting the income of the shop since its opening half a month ago. To put it precisely, one could consider his act of idly counting money was to whittle away at his excessive boredom. With the exception of the first three days where business wasn't that good and on the fifth day after he had completed mission two and had started selling the two meals of his together, business had been so good that it was simply unstoppable.

This was based on the fact that five hundred servings of egg fried rice were sold every day, among which the combo dominated three hundred. Keep in mind, Yuan Zhou was eligible to receive twenty percent of everything, it was currently time to examine the profit after toiling so much from nine in the morning to nine at night these few days .

Slips of bright red, 100 RMB bills were placed on the bed, looking very alluring to anyone if they could see. As the system would immediately take away eighty percent of his money each time, these bills were Yuan Zhou's twenty percent cut.

“One note, two notes, three notes...”

Yuan Zhou's mouth mumbled as he began to count.

Yuan Zhou felt doubtful at the beginning when he saw the final calculated figure. Attentively calculating it again once more, he realized that it was still 249,880 RMB in total.

“Hahahaha!”

He couldn't help but laugh wildly. In merely half a month, it was possible for him to get at least two hundred and forty thousand RMB after deducting the utility bill. A normal white collar worker would receive eight thousand RMB a month while a high ranking white collared worker would only receive twenty or thirty thousand RMB a month. However, he was able to get a net profit of sixteen thousand RMB a day. In two days, it would approximately be equivalent to three months worth of salary from those ordinary white collar workers. It was a business that required little capital and had huge profits.

The 20-30 thousand RMB that had been invested in the beginning had long been recompensed back at a pace that was honestly faster than downright robbery. It wasn't considered to be too much toil for him. Although the time was already 11 o'clock in the night, Yuan Zhou didn't have the slightest trace of sleepiness. It was the first time he had managed to bring in that much money and also the first time he had seen so many hundred RMB bills stacked up together.

“Seems like I will soon reach the pinnacle of my life at this rate.”

With his hand grabbing butts of money, Yuan Zhou closed his eyes and enjoyed the fragrant smell of printing ink on the notes. This must be the world's most wonderful aroma that everyone is fond of.

Is there any better feeling when the profit you had gotten was proportionate or even exceed what you had invested in? Thinking about how he needed to double the money after a month at the

very least, Yuan Zhou felt himself already enchanted with such a notion.

It was at this moment that the system, who had been inactive for a long time, suddenly came out with a new mission.

“Third mission unlocked.”

【Mission three】: Taking into consideration that the host has acquired a bit of reputation in the vicinity, please obtain over a thousand reputation points in the internet within twenty days time.

(Mission note: You’re not allowed to publicize nor pay for advertising. As a future culinary god, how could one publicize themselves? They must come willingly from people’s word-of-mouth.)

【Mission reward】: Clear Soup Noodles.

Curbing his excited feelings, Yuan Zhou looked at the mission attentively and asked soon after.

“What sort of reputation is required?”

The system: “The netizens must be mentally aware and know what the culinary god restaurant is doing specifically.”

“Does having an impression counts?” Yuan Zhou thought of the customers that had uploaded the pictures they had taken online.

One thousand reputation points couldn’t be considered high. If impressions counted, it should have already been exceeded.

The system: “It doesn’t count. Netizens must be mentally aware and know what the culinary god restaurant is doing specifically.”

“Seems like the requirements are quite demanding and somewhat troublesome this time.”

In Yuan Zhou’s eyes, even though there was some difficulty in influencing someone towards a type of object, it wasn’t a difficult matter when it came to a small and peculiar restaurant like Yuan Zhou’s. However, it would be very difficult if specific impressions are needed, since there would be a need to specifically market that. There were a lot of fresh things online and unless one witnessed them in person, it was hard to bear them in mind.

Just like some time back when there was an article online stating that a beef noodle soup from a certain restaurant was extremely expensive. It cost two thousand dollars a bowl and also required

one to queue in advance. Furthermore, it was very difficult to get a bite to eat there. However, there were perhaps no one who realized that the shop was in Taiwan and that its name was ‘Daddy Cow’ beef noodle soup. The most expensive food in the shop cost two thousand dollars a bowl, but there were also dishes that cost hundred dollars a bowl. Needless to say, they were all in TWD.

1TWD was equivalent to 0.2086 RMB. Changing it to RMB, the most expensive portion was 20 RMB a bowl, and the most expensive beef noodle soup actually costs 417.2 RMB for a portion. It was indeed a sky-high price and even Yuan Zhou’s restaurant didn’t place its food at such an exorbitant price.

This type of mission still forbade him from personally publicizing or spend any money to advertise , even though the thought of spending his money had certainly never crossed Yuan Zhou’s mind before.

Tidying up his money and hiding it in a secret area, Yuan Zhou used his hand to stroke his chin and muttered to himself.

“I wonder if I could find someone to give me some assistance, the type that doesn’t require me to spend money.”

Yuan Zhou had naturally zeroed in on his best buddy, Sun Ming. That guy had opened up various kinds of microblogs and the like and was frequently recommending good food. On the internet, there would definitely be a certain amount of interest in him. He was also wondering whether that guy had introduced his restaurant online.

“Looks like I’ll have to ask him tomorrow.”

The system: “As a man who is destined to become a culinary god in the future, is it really okay to ask someone to publicize your dishes?”

Yuan Zhou didn’t know what to say after looking at the system’s frosty speech. Thinking about it another way however, it seemed to be really reasonable. In any case, he also possessed the system, needing to rely on someone over a small publicity campaign was never a good idea.

Yuan Zhou dispelled that notion, and started to ponder on how to solve the mission under the condition that he could not request the help of others.

Except that before Yuan Zhou could come up with anything, the system began to react once more.

The system: “In view of the host’s effort for improvement, his self determination and talents as a chef, a title is currently available as a reward.

**【Culinary skill title】: Master (Retrievable)**



“What sort of rewards are there once I claim the title?” Yuan Zhou restrained his urge to get it and asked ahead in time.

The system: “The title does not have any reward by itself. The reward will be randomly assigned after claiming it, and is guaranteed to complement the title.

“A random reward? I don’t know what reward it will be, but it’s already worth it.”

Yuan Zhou thought about it for a while. The system had never given him any reward on its own. Now that a sudden reward had actually appeared, he would definitely not let it slip by.

After tapping on “Retrieve”, the system had begun to send out the random reward at once.

The system: “The host has now retrieved the random reward. Referred to as an automatic accessory, it cannot be removed, although it is possible to level it up.”

Yuan Zhou, who was looking at the random reward in a panic, was completely clueless as to why the system said that it “cannot be removed”.

【Random Award】: Soup Dumplings.

# Chapter 25: The Very Definition Of Fraud

---

【Random award】: Soup filled Dumplings (Retrievable)

The system: “Fixed price for every basket, 66 RMB.”

“This is possibly the cheapest thing in the shop, I’m going to eat a few tomorrow.”

Looking at that price, Yuan Zhou couldn’t help but whisper.

Yuan Zhou didn’t even consider before tapping on “Retrieve” this time, probably since that was his first time retrieving a pastry related reward. This time, the soup filled dumplings again materialized into a book form, turned into a clump of light and enveloped his brain. Rushing forth into his depths, it disappeared.

These soup-filled dumplings were also in line with the system’s pretentious style. Although there was no introduction of the ingredients, there were strict techniques and fixed times even in the modulation of the kneading of the dough, and the filling and soup were just as equally complex.

When he opened his eyes, Yuan Zhou felt like he was a master who’d made soup-filled dumplings for decades. Using first-rate ingredients to produce first-class cuisine was indeed a kind of joy.

“I can also conquer the world with soup-filled dumplings!”

At this moment, Yuan Zhou felt as though he was hungry again, but he saw it was already close to midnight. He still needed to open shop tomorrow, so he could only endure his excitement and try to fall asleep.

It was only when he lay in bed that he remembered the title, and opened the mission information screen to examine it.

Objective: The Culinary God System will help you learn Chinese and Western cooking to become the world’s number one culinary god.

Host: Yuan Zhou (Ordinary Human Being of the Han race)

Sex: Male

Age: 24

Physical Strength: C (Reaction speed, power, coordination, sensitivity, etc – total grade)

Culinary Talent: Unknown

Skills: Divine Class Egg Fried Rice

Items: None

Five Factors of Culinary Skills: Newbie Recruit

(A newcomer that has recently learned how to cook egg fried rice.)

Rank: 1

Title: Pastry Master

(As a pastry master, how can you be stuck in the kitchen all day? You need to have your own time to complete the raising of your culinary skills. Your daily business hours cannot exceed six hours.)

**【Mission three】:** Taking into consideration that the host has acquired a bit of reputation in the vicinity, please obtain over a thousand reputation points in the internet within twenty days time.

(Mission note: You're not allowed to publicize nor pay for advertising. As a future culinary god, how could one publicize themselves? They must come willingly from people's word-of-mouth.)

【Mission reward】: Clear Soup Noodles.

The six hours caught his eye.

“System, can I not accept this title?”

Yuan Zhou only realized the system’s intentions now. How could he still make money without exceeding six hours? His income would plummet by a large fraction; this was simply a fraud.

System: “Title is automatically equipped. Cannot be removed, can be upgraded.”

“Haha”

Mother fucker! These two words clearly captured Yuan Zhou’s feelings. Could this be a prize-winner’s momentary rapture that becomes a rupture when making money?

At present, these delicious soup-filled dumplings also couldn’t make up for the pain of money flying past him.

The only thing that could neutralize this heartrending pain was being able to earn even more money.

“So when can I negate this time restriction?” Yuan Zhou asked with a faint hope.

System: “The host can determine his business hours freely when he reaches rank 5.”

Actually, Yuan Zhou also knew that the system was doing this for his own good. Having long business hours every day did not help his little shop at all, even though he could earn a great amount of money in the short term.

However, this was detrimental to a little shop that had the ostentatious culinary god. Restaurants constantly needed to stay original because people could easily tire of the taste. He currently had no one to help him, and he was also exhausted from working long hours every day.

Even if he consoled himself like this, Yuan Zhou could not accept the fact that the money that was originally flowing into his pockets would disappear like this, but who could he blame for his low rank?

Under this continuous self-consoling cycle, Yuan Zhou steadily slipped into a doze. Although he had the system, the frying of rice was all done by him. Doing so for twelve hours a day was still very tiring.

Ring ring ring

This time, Yuan Zhou's alarm clock rang unusually early. It was only six o'clock, and the sun outside the window had just risen

Thump

Yuan Zhou, who had not woken up this early in a long time, felt a little muddle-headed. As he got out of bed, he knocked over the laptop that had accompanied him for many years. Even if Yuan Zhou had not sobered up by then, so it was only once he finished washing himself up that he managed to see the miserable state of his computer.

The laptop, which was mainly black in color, had now become grey. One reason was because of the dust covering it, another was because it was out-dated, but really it was the fact that it was too old why Yuan Zhou had stopped playing with it recently. It could not support any games, and the functionality of the PC card could be compared to an old granny's speed.

Seeing that it was already 6:20, Yuan Zhou decided that he should try his hand at making the soup-filled steamed dumplings first, and deal with his computer afterwards.

Bang

Turning on the kitchen lights, the kitchen became so bright that even the tiniest details were visible.



When Yuan Zhou reached the rice cupboard, the neighbouring cupboard was already marked as with 'Bread Flour'. Opening it, he was that the inside was filled with pure white flour. The fragrance of wheat assaulted his nose, the faint sweetness of wheat.

Furthermore, there was an additional approximately 50-centimeter-tall white cupboard near the foot of the stairs. When he opened it to take a look, he saw the marbled pork needed for the filling stacked neatly inside. Picking a piece up in passing, he saw that it was the highest class of marbled pork. The fat and lean meat were well-distributed in six even layers, and its skin had already been shaved clean.

It only took a glance to stimulate his appetite.

The condiment box labeled fresh ginger had already been filled. When inhaled, it carried a pungent spicy smell along with a whiff of fragrant sweetness. As for the most important pig skin aspic for the soup, it had already been congealed into jelly and safely stored in the refrigerator.

Additionally, a steamer had been added over by the stove top. The base was a large iron cooking pot/wok which was covered with a bamboo lid on top. The bamboo appeared fresh and alluring, and one could catch the fragrant odor of bamboo if they delicately smell it .

The steamer baskets were customised for steaming dumplings. Each one had a diameter of 10 centimeters, just right for one serving per basket. Furthermore, all of them were made completely from bamboo and they appeared especially verdant in

the cold-hued kitchen.

The control panel was located over by the glazed tile counter. Yuan Zhou began to scoop some flour into a large bowl. He first sifted it through once, then added the appropriate amount of the liquid mixture composed of warm water and eggs, kneading slowly.

Bang

Kneading dough was menial work. Yuan Zhou's strength wasn't bad, and with the skill provided by the system, he soon reached the three masteries stage—mastery in the flour, maneuvering around the pot, and his handicraft. After a short moment of kneading, he covered it with a damp cloth and put it to the side to let the dough rest.

The technique to fine tune the filling ingredients was also firmly imprinted in Yuan Zhou's mind. He first cut the streaking pork into small cubes before chopping it into pork mince, and crushed a piece of fresh ginger until it was tiny fragments and incorporated it into the minced meat in portions.

The key to this filling was to incorporate all the seasonings into the minced with using only a kitchen knife. This would make it even tastier, not to mention it would make the minced meat tougher and chewier. It would not scatter all over the place once it entered the mouth.

After adding the seasoning into the minced meat in order, Yuan

Zhou slightly chopped it for a few minutes, placed the fillings into a huge basin and put it into the freezer for a quick freeze. This was done in order to retain the juice of the meat.

While it was freezing, he also cut up the pork skin aspic in the freezer into small pieces as reserve.

The dough that had rested was rolled into long strips, divided into small dough pieces. They were rolled and irrigated as the skin for the soup dumplings. The skin of soup dumplings, in its most fundamental state, is light, thin, transparent and resilient. However, that point alone would baffle a lot of people.

However, all of these conditions were also not a problem for Yuan Zhou. After rolling one sheet of skin, he would use it to wrap a dumpling. His speed was impressive, but he was still trying to be faster. Yuan Zhou's target was to be able to roll the dough with one hand while wrapping it with the other, like in "Chūka Ichiban!".

A soup dumpling was required to have thirty six creases on top. As for the current Yuan Zhou, it was still an impossible matter to use his left hand to accomplish such an elaborate task and could only wrap it using both hands. Even if that's the case, if those old masters who were immersed in this line of work for tens of years were to see Yuan Zhou's hand speed and skill, they could only clap their hands and praise him.

Not preparing to do many, Yuan Zhou stopped after filling each of the steamer basket. All of the prepared ingredients were also used up exactly, almost like it had been precisely calculated. There were precisely 100 of them.

## Chapter 26: The Soup Dumplings That Stirred Up A Craze

---

“Bing bing bang bang.”

Placing it on top of the steamer and beginning the steaming process, the soup dumplings were cooked after approximately eight minutes. Yuan Zhou first adjusted the temperature under it to a constant heat; that way, he did not have to worry about the long steaming time causing its skin to turn old or the juice to leak out.

Taking off the clean, white cloth covering it, Yuan Zhou took out a basket and placed it in front of him. He took out a saucer and poured some vinegar, then sat down and began to sample it.

Its fragrance was truly out of this world!

It wasn't too much of an exaggeration to say that someone who could originally only eat a bun in the morning would be able to eat three he made.

With one hand holding a pair of chopsticks and the other lifting up a large plate, he carefully picked up the soup dumplings and placed them on the plate. There were enough to fill an entire plate. Using his chopsticks to pick a bit of the skin open, the rich fragrance of the broth mixed with the smell of the dumpling skin flooded his nose and slowly proliferated through the entire house.

“Slurp.”

Not bothering about the heat, Yuan Zhou sucked in a mouthful of soup into his mouth. In a flash, his lips and tongue were enveloped by delicious broth. After he finished sucking in the broth in the entire soup dumpling, the only things remaining inside were the fillings wrapped up by its outer skin.

Only at that moment did Yuan Zhou poured in a little vinegar in the opening he recently made. He then picked up the soup dumpling and swallowed it down in a mouthful.

The light outer skin of the soup dumpling covered the delicious, gigantic fillings. The slight acidic taste inside aroused an even larger more delicious flavor inside it. Eating that soup dumpling was truly both satisfying and addicting.

However, one naturally couldn't satisfy Yuan Zhou. Unknowingly, he had eaten four soup dumplings already. One soup dumpling was about the size of a fist, and could more or less fill an adult up along with a beverage. However, Yuan Zhou, who had been eating the divine class egg fried rice everyday, had actually ate four of them. One could very well imagine how delicious the soup dumpling was.

“What smell is that? How fragrant!” Each passerby said incredulously as they jogged by or headed to work. As dawn already broke, the amount of pedestrians was only increasing. As for Yuan Zhou, he was currently enjoying the delicious taste of the dumplings within the confines of his shop.

Logically speaking, the most important thing inside the system controlled shop was, no matter the food any customer ordered, the aroma of the food could only be smelled by Yuan Zhou and that customer himself. Only if they were in close proximity could the others smell them. This way, the problem of odours mixing could be avoided and would also not affect the other customers who were enjoying their delicious meals.

Whereas, the reason why it would proliferate through the entire house including the exterior was because Yuan Zhou had not opened his shop yet. Such a situation only occurred as the system judged that it was still not open for business.

At this time, the mobile vendors selling breakfast on the side street had turned into a hotspot. As long as it was someone who caught that odour, their appetite would be unquenchable; people that didn't eat their breakfast would feel an unendurable hunger in their stomach and the people that had them would feel their saliva overflow.

As for Yuan Zhou, he was still minding his own business and enjoying the delicious taste. As he didn't open for business, those pedestrians could only wantonly buy a bit of food at the mobile vendors to allay their hunger. Their business, that was better by a fold than usual, made the hawkers beamed with joy. Enduring their urge to eat and swallowing their saliva, they continued on with their business.

Fastforwarding the time to eight o'clock, Yuan Zhou patted his stomach in a perfectly content manner. He opened the doors only after drinking a cup of water and decided to sell the soup

dumplings immediately.

When the doors opened, the fragrance that originally congested the hall burst onto the street all of a sudden. The pedestrians on the road were attracted in an instant, not even those mobile vendors were not exempted.

There was a man wearing a suit with a white tie who immediately recognized Yuan Zhou, and had eaten in the shop before, who asked.

“Boss Yuan, what delicious thing have you made here? This taste is simply one of a kind, are you going to sell it?”

Now that someone had asked, the rest of them weren't in a good position to say anything. Only now had they found out that this originally nameless shop was actually selling something. However, this question was really phrased in a weird manner—what reason was there for a restaurant to not sell its food?

Even if the boss wanted to eat it for himself, he would still have to sell it if the customer wished to purchase it. That was how it was in shops currently.

“I did some soup buns today. Of course I will sell them. The same rule still applies and the price is on the wall.” Yuan Zhou saw that it was someone that had visited his shop, and so replied and pointed at the price list that had been updated.

Just that one look was able to terribly frighten those spectators that entered. What exactly is written on that wall?

Egg fried rice: 188 RMB, Egg fried rice combo: 288, Soup filled dumplings: 66 RMB per basket.

“While this shop might not be a fraud, its prices are truly shady, down to the [fen](#).” An auntie shouted all of a sudden. She had originally planned on entering and being an onlooker, but when she saw the prices, she immediately became akin to a cat whose tail had been stepped on.

TL Note: Lowest form of currency are not penny in RMB, but fen  


“Exactly, it’s just a small rundown shop. With these prices, one might even think that he’s running a five star restaurant.” A few aunties also agreed at the side.

As for Yuan Zhou, he returned to the inside of the long and curved table. Seeing that those people were looking up and down with a cold look, he remained silent. These aunties had a principle whereby they would be referred to as tortoises if they do not take advantage of any profits they could get. They wouldn’t listen even if an explanation is given, therefore Yuan Zhou was disinclined to waste his breath.

“That’s not it. Let alone 188 RMB, even if it costs 588 RMB, it will be still worth it to try out Boss Yuan’s skill once.” The guy with a suit and a white tie couldn’t listen much longer and began to explain to those aunties.



“Youngster, you’re afraid that no one knows you’re a hired hand, right? Trying to scam us to eat this pain in the ass egg fried rice.” One of the aunties said incredulously, she had been sizing the man with the suit up and down.

“You...” Just a glance at the suited man was enough to tell that he was usually sitting in the office and wasn’t good at talking with aunties who pestered endlessly. A wave of speechlessness settled in and he was defeated.

Seeing that everyone was about to get into an argument, Yuan Zhou opened his mouth at that moment.

“Enough, those that aren’t eating should get out. I still need to conduct my business here.”

Having already been chased out by the owner in this manner, the aunties in question already knew that the owner didn’t plan on scamming them, and awkwardly left. After watching the commotion through to its end, the hawkers went on with their business, while the remaining seven to eight people whose jobs weren’t too bad, or who were curious, prepared to give it a try.

“Boss, didn’t you say that you’re selling the soup dumplings? Give me a basket first.” A young male who was included among the group, said. He was wearing a tracksuit along with a pair of earphones. One could tell from a glance that he was out for a jog.

“A basket for me too. I want to see how good these soup

dumplings, that actually cost 66 RMB per basket, can really taste.” An grandpa who was wearing clean and upright attire said, putting his hands behind his back as he sat down.

“Me too...”

The rest of the few people had also began to order soup dumplings, but only ordered a portion. After all, a price of 66RMB wasn't exactly cheap.

Among those, there were some that needed vinegars, as well as others that didn't. Yuan Zhou carried them one by one out and placed them in front of the group. The few people had exactly filled up the eight chairs.

That grandpa was really experienced in eating. He used the chopsticks to gently poke at the skin of soup dumpling in a slow and deliberate manner. Only after discovering that it did not tear, did he use the chopstick to pick it up and place it in his mouth.

His eating methods varied slightly from Yuan Zhou. The grandpa only drank a small amount of the broth after opening a hole at the top. His face revealed an extremely satisfied expression, and he became even more cautious with his actions. He picked up the vinegar in the saucer, and poured it in from the top. After adding it in, he once again began to eat in an unhurried manner. This was the cautiousness and carefulness one would have when they were enjoying top class gourmet food. To the grandpa, only a method like that would allow him to enjoy the flavor it held.

As for the suited man that had raised his voice to help out earlier, he was using a more boorish eating method instead, which didn't complement his refined looks or his suit at all. One could only see him pick up his chopsticks and directly shove the food into his mouth in one fell swoop, without even bothering to probe it beforehand.

“Huff, huff, huff...”

Indeed, the scalding broth burned him to the point that he was continuously breathing out. It was to the extent where he needed to use his hand to fan his mouth in order to reduce the temperature within. Even when that's the case, the suited man was also unwilling to let the boiling broth leak out even the tiniest bit. That was because it was simply too delicious, leaking out the tiniest drop was simply a crime.

The soup dumpling had displayed its might!

## Chapter 27: Buy, Buy, Buy! (Part 1)

---

“Hiss”

There were more than a couple of people who suddenly forgot how to eat soup buns in Yuan Zhou's small restaurant. Continuously inhaling yet unwilling to spit the broth out, the patterns each of them adopted were different. However, there was one point in which they were all similar, and that was the expression of joy painted on their faces...

“This is the first time I've eaten such a delicious soup dumpling, this lil' chef sure is quite incredible.”

The grandpa, who was the first to finish eating, placed his chopsticks down and said in a moved manner.

“Lil' chef, those skills of yours are higher by several fold compared to the century-old restaurant over by the west lake.”

The grandpa smacked his lips and continued while immersed in his memories, “There was a time when I had an official matter and passed through the west lake. Once that matter was settled, I intentionally remained for a day all for the sake of eating the soup-filled dumplings from that restaurant. The people there were even more numerous compared to this place, and the person doing the soup dumplings was naturally a master too.

“The old fogey that I was back then always had a mouth overflowing with juices when eating and thought privately: No

other taste can top this. Looking back on it now though, only Lil' Chef's culinary skills are suitable to be deemed unparalleled within the mortal world."

The grandpa looked at Yuan Zhou and praised him, while an unconcealable reverence began to display on his aged face.

"Thank you for your praise." Yuan Zhou's world-view, philosophy and values were very upright. His standard of virtue for respecting the old and cherishing the young were very high too.

"Give me another portion then, Lil' Chef. I, the old codger, still haven't had my fill yet." The grandpa had long seen the "One serving for every dish" rule written on the wall, but when faced with good food, he was very willing to pretend that he was illiterate and didn't know its meaning.

"I am sorry, the rule is written on the wall." Yuan Zhou gestured for the grandpa to look at the wall behind him.

"Lil Chef, rules are inanimate objects, while humans are animate beings. I'm sure that even you are unwilling to withhold food from an old fogey like me who's getting on in years and force me to starve, right?" Said the grandpa while gazing at Yuan Zhou. He didn't bother looking behind him, and his face even had an expression of a useless old man.

Along with that speech, the few people that had finished eating also began to participate in attempting to persuade him.

To start with, they would face Yuan Zhou and offer him a heap of genuine and sincere praises with clear affection. There was only one thought inside their heart, and that was another portion. This desire was so strong that someone eventually spoke up.

“Boss, since you don’t even have soy milk and the like in this place, give me another serving of soup dumplings, sound good??”

“I can see that there are a lot of places outside that sells drinks, you can head outside and get one, no?” Yuan Zhou had already realized that there was an exceptionally large amount of mobile vendors on the side street this morning.

That sentence had left everyone slinking back in defeat. Furthermore, there were already people behind them that were beginning to wait their turn in line for breakfast. Since they wouldn’t dare interfere with someone conducting business, the few people could only leave in anger.

Yuan Zhou had already eaten four out of the hundred soup dumplings. The remaining ninety six had already been sold out within the hour, and it was only 9 am at that point.

However, Yuan Zhou was rather depressed since the system’s display was gleaming, showing a countdown of five hours left for operating hours. Under his gloomy mood, Yuan Zhou decided upon something.

Finding a piece of white A4 paper upstairs, he wrote ‘Due to an

unexpected matter, the owner must leave. Business will resume later tonight.'

After closing his shop in an elegant manner, he went out to have some fun.

However, his first stop was the bank. It was better to store the total amount of more than 200 thousand RMB within his card. That way, he could accomplish what he needed to do today.

With the whole amount of 245 thousand RMB in his small China Construction Bank card, it currently held Yuan Zhou's entire net worth.

When he came out of the bank, Yuan Zhou couldn't help but pat the wallet and card in his jeans. As an average joe for the past twenty few years, this was the first time he had earned over 200 thousand RMB in half a month. This was something he had never dared imagine, but with the system he currently possessed, it was very simple.

Thinking about it this way, Yuan Zhou's heart had also relaxed. It was just the first 200 thousand RMB, that was all. There would be even more chance for him to encounter even more 200 thousand RMB in the future. To the future him, perhaps 200 thousand RMB would only be the same as 2000 RMB or 200 RMB.

"I'm a person in the street that's really happy today! [Really happy, really happy!](#)"

TL Note: This lyrics is based on the song. [今儿个真高兴](#), translated

literally as ‘I’m really happy today’.

The wallet that was currently full and bulging really made Yuan Zhou feel a sense of contentment that rose from the bottom of the heart. The amount of cash solely in his wallet was already 4800 RMB; this feeling of being a rich young master was indeed great.

Thus, Yuan Zhou directly hitched a lift to pompously go to his destination.

The weather was already beginning to turn somewhat hot during the middle of April. The professional chauffeur inside the car should be afraid of heat too as he had switched on the air conditioning. Inside the cool and refreshing car, Yuan Zhou was quietly sitting down. The professional chauffeur didn’t bother with unnecessary words either and drove him to his destination in barely ten minutes.

“Zzzzt.”

The rental car safely and securely stopped beside the curb.

After paying the money, Yuan Zhou got off the car. Even though this day wasn’t a weekend, this street was still very crowded. This was Chengdu’s largest electronic market, ‘Rongcheng Electronic Market’.

Seeing that his computer was still displaying a black screen after it fell last night, Yuan Zhou decided not to repair it and to buy a



new one like a nouveau riche do. Naturally, his handphone would retire too; it had long become an antique set since he'd had it since his first year in university. It fully deserved to enjoy its later years.

The professional driver's parking technique was really pretty good. The place that Yuan Zhou alighted at happened to be at a large building that glimmered with light. The light came from the advertisements plastered across its surface, showing off the Fruit phone, which was currently enjoying a great influence among electronic products. Looking at it, he could feel a nouveau riche aura assaulting his senses.

If these were normal times, Yuan Zhou wouldn't splurge on such a new, trendy sweetheart. In Yuan Zhou's eyes, it was just too expensive. There were obviously others that offered more in terms of prices, why should he spend such an amount in order to be fashionable?

To sum it up in a word, it was exorbitant. Hadn't someone said that it was poverty that caused someone to be indecisive? While the current Yuan Zhou wasn't exactly loaded, he who only had himself to feed, still wanted to try his hand at being a nouveau riche.

A few sales representatives were standing near the entrance as he slowly walked up the flight of stairs. He wasn't sure which store they were from, but they immediately began to surround him and inquire.

"Mister, what're you looking for here?"

“Handsome guy, there’s a campaign for a new product for this year and prices will directly drop by 200 RMB, come here and take a look.”

“Handsome, the mobiles I have here are all of the newest models and their prices are cheap. Come here and have a look.”

The few young promoters continued one after the other. The commotion they made was almost like five hundred ducks clucking together.

“I already have something in mind.” Yuan Zhou could only hurriedly say a sentence and head further in, parting with the crowd of promoters. The inside was much cleaner in comparison.

“Hi, mister. May I know what you wish to buy today?” A young girl walked over, politely gave a small smile and asked. She had a pair of large eyes and wore a white Fruit phone uniform along with a knee length skirt.

“I wish to look at the phones and the computers.” Yuan Zhou looked at the young girl in front of her and expressed his motives directly.

“I see, the phones are on the first, second and third floor, while the computer are on the fourth floor. I will bring you to see the phones first, is that okay with you?” The young, large eyes girl politely asked. Both of her hands were crossed near the underbelly area and her eyes were looking at Yuan Zhou’s lips.

“Sure, but I wish to buy a Fruit phone, so let’s have a look at it. Yuan Zhou nodded his head and requested.

“Okay, in that case, what model of the Fruit phone do you want?” The young girl moved her body sideways and began to lead the way towards the Fruit counter. On the way there, she began to ascertain Yuan Zhou’s preference. The smile on her face never dimmed as she maintained a cordial, pleasant appearance.

“Take a look at this. This is the latest version you wanted. It had a robust functionality and its speed when browsing the net is very quick. It’s highly unlikely that incidents that cause freezing would happen. Its internal storage is very large too, you can download at least 10 movies, and of course, there will not be a problem even when playing games.”

“Here, you can try out its functionality first.”

Saying which, she handed the phone over to Yuan Zhou.

Once they reached the Fruit counter, the young girl with large eyes brought out the latest model that Yuan Zhou had requested and began to introduce it. Her introduction was very professional as well as straight to the point and Yuan Zhou, who only gave a slight test after holding it in his hand, passed it back to her and said.

“Alright, this model will do then.”

“Understood. Will you be paying by card or by cash, mister?” The large eyes young girl inquired. Hearing such a straightforward decision from Yuan Zhou, her smile had become even more sincere.

“By card. However, I still wish to buy a computer. I will go look at that first and pay together once I’m done looking.”

Yuan Zhou had long taken a quick glance at the price of the phone which was ‘8877 RMB’, he didn’t have that much money on him for that sort of price.

## Chapter 28: Buy, Buy, Buy! (Part 2)

---

“Alright, in that case, I’ll help you place the phone on the cashier’s counter first. You can check it out along with the computer later.” The [young girl with the large eyes](#) smiled.

(TL Note: Throughout the text, the employee is continually referred to “the young girl with the large eyes”. In order for the text to sound smoother, I have decided to use the term “young girl” to refer to her from now onwards.)

“Okay.” Yuan Zhou nodded and waited for the young girl to place the handpone down.

Seeing that the young girl hadn’t returned, Yuan Zhou was rather bored and couldn’t help but mutter.

“I still thought that something strange would happen, like being looked down upon or something. It really isn’t easy to be proven wrong like this, seems like I don’t have the life of a protagonist.”

“Sorry for the long wait. This way, upstairs please.” The young girl’s speed was quite quick. In a mere 2-3 minutes, she had once again returned to Yuan Zhou’s side.

“It’s alright.”

Yuan Zhou followed the young girl, who was leading the way, into the elevator.

“Ding”

The floor they needed to reach to wasn't very high up, so the elevator didn't take long to reach it. When they left the elevator, there weren't many people present, but the entire floor was filled with computers bearing the 'Fruit' brand. There were various models placed on tables, like sparkling gems that stole one's sight, allowing people to give them a look and try them out.

There were also sofas along with tea placed on the side which gave off the impression of a very accommodating space.

However, despite Yuan Zhou being a guy, he was pretty clueless when it came to computers. Even though he knew how to switch them on and off, anything else was practically forcing him into a corner. Thus, Yuan Zhou could only quietly listen to the detailed introduction given by the young girl at his side.

A high spec gaming laptop was currently the most expensive thing in the market, and a person like Yuan Zhou, who had heard something good, would also want to take a look even though he didn't particularly play games.

“No problem. In that case, you should sit here for a bit. I will immediately bring it here for you.” The young girl readily agreed, then led Yuan Zhou towards the area where the sofas were.

“You should have a bit of tea first, it'll be brought to you right away.” Saying this, the young girl also poured a cup of warm water for Yuan Zhou and placed it within reach of his hands.

The attitude and hospitality of this sales attendant far exceeded the level of Yuan Zhou's small restaurant. Of course, Yuan Zhou's Culinary God restaurant was headstrong because of its deliciousness. The reason that others wouldn't mind was only because Yuan Zhou's culinary skill was too superb, also there were simply no other shops that could replace it.

"Hey mister, these three models are gaming laptops that are best suited for their purposes and come in black, white and bright red like this model. Which one of these colors do you prefer?" The young girl carried three laptops and came over, with an expression saying that he could choose whichever laptop he desired.

He looked at the colors. Since the computer he owned before was already black and the phone he currently bought was white, Yuan Zhou made a decision very quickly, "It will be this white one."

"Understood, I'll boot it up for you." The young girl took the white laptop and placed it in front of Yuan Zhou.

While she booted up the computer, the young girl was giving a small introduction and said, "One of the special characteristics for this model of laptops is its exceptionally quick boot speed that only requires 20 seconds. As you can see, it has already booted up. What's more, it's also very light and only weighs 1.9kg. I even carried three of them a moment ago effortlessly."

At this point, the young girl actually picked up the laptop and showed it to Yuan Zhou.

“Mhm, it’s indeed pretty thin.” Yuan Zhou looked from every possible angle at the computer that had currently booted up. After opening a web browser and playing a bit of games, he realized that the speed was indeed faster than the antique pc in his home by a number of times.

In one corner, the young girl was introducing the computer’s usefulness, strong points and distinguishing characteristics when compared with other computers in a timely manner. All of these was introduced in detail. She had noticed earlier that Yuan Zhou was probably not very proficient with computers and even tried her best to describe the various configurations and so forth of this computer in a simple language. Everything was accomplished in a rather genuine and attentive manner.

After a round of a game had ended, Yuan Zhou had also made his decision, “This model it is then. I want a new one though.”

“Rest assured, the products we have here are all new. This is just a sample model and is something that we won’t sell to you.” The young girl revealed a genuine smile and patiently explained.

“In that case, please wait a moment. I’ll wrap it up for you.. Please have a short rest here.” After saying which, the young girl smiled and bowed while rising from her seat. Carrying the three computers and storing them away, she then wrapped up the white laptop that Yuan Zhou wanted.

The girl, whose speed rivalled that of a professional, carried a



small box and came over.

“Mister, our checkout counter is at the first floor, let me bring you over.”

The two went downstairs quickly and reached the checkout counter. It was a young girl with short hair manning the counter. When she smiled, a dimple on the left side of her mouth would show. With a sweet voice, she said, “Mister, your phone and computer come out to a total of 35677 RMB, with the phone being 8877 RMB and the computer being 26800 RMB. Are you paying by card or cash?”

“By card.” Yuan Zhou proudly took out his wallet from his jeans, fished out the brand new China Construction bank card.

“Alright, please wait.” The young girl cashier received Yuan Zhou’s card with her hands and cashed it through. During that period, the young girl with the big eyes was always alongside Yuan Zhou explaining some tips to maintain his computer and phone in a cordial and attentive manner.

“Can you check it again? If there aren’t any problems, please sign your name at the blank space.” The young girl cashier took a small receipt and a pen then handed it over to Yuan Zhou.

Merely giving a slight look to see that the amount wasn’t wrong, the proud Yuan Zhou then signed his own name on it in a flamboyant style.

Walking through the exit, the young girl with the big eyes even said behind him: “Please come again next time.”

Yuan Zhou took his new phone and computer with one hand, while the other looked at the money he had spent. His heart couldn't help but feel extremely satisfied.

If it was in the past, there was indeed not a lot of spare change for him to buy this kind of stuff.

Picking up the new phone and looking at the time, it was already 11:30 in the afternoon and it was already time for lunch. That moment was precisely the time for Yuan Zhou to accomplish the other purpose that he had come out today for.

Ever since he had graduated from university, Yuan Zhou had never found a job that was related to his own major in costume designing, rather, he had gone to work in the back kitchen of a three star hotel. Beginning by working his way up from menial work, he had thought of mastering his culinary skills, but his culinary talents were merely normal before meeting the system, and he didn't have the social connections to formally become an apprentice to a master and learn his art. Thus, he was still at a beginner's standard after two years.

However, there was nobody in this world whose egg fried rice and soup dumplings could exceed his. Therefore, Yuan Zhou was very proud of himself.

In any case, he had worked in a three star hotel before. At that

time, he had been making food for other customers every day in the back kitchen, yet he had never tasted his product. Even if he knew currently that the culinary skills those people had were not better than his own, it still made Yuan Zhou feel very regretful in his heart.

Now that there was a chance, he would definitely go and give it a taste. Moreover, he was going to taste food of a three star grade and not that of a five star.

Directly taking a taxi, he went to “Celebrity Hotel”, the hotel he used to work at before.

The professional driver directly stopped at the specialized parking lot for taxis outside.

Yuan Zhou raised his head to look at the beautifully decorated entrance in front of him. The big words “Celebrity Hotel” were stamped in gold and hung high above the entrance, and the scarlet carpet stretched outside all the way down the stairs.

The bright and clean glass doors opened wide, and one could actually feel the cold air from the air conditioning just by standing in front. The iron statues standing on either side of the entrance looked mighty and domineering. Their height was identical to the four bell boys outfitted in red. Seeing that Yuan Zhou was getting out of the car, they immediately walked over in quick steps.

“Nice to meet you, mister. This way inside, please.”

“Do you need me to hold onto your luggage?” A bell boy, whose face carried a standard professional smile, said.

“There’s no need. I can do it on my own.”

Yuan Zhou followed the bell boys and walked through the entrance

There were specialized passageways for employees when he was working in the back kitchen in the past. This was still the first time in two years Yuan Zhou had entered this place through the front entrance.

Money was truly a goddamned asshole, but this asshole was really something good.

## Chapter 29: Yuan Zhou The Fraudster

---

Under the guidance of the bell boy, Yuan Zhou went to the reception desk first. Hearing that Yuan Zhou was here for a meal, they directly called for an attendant to escort Yuan Zhou to the restaurant on the 4th floor.

“Mister, this way please.” An attendant wearing a red overskirt gracefully gestured with her fair hand. After an “if you please” gesture, she began to show the way to the elevator.

“Ding”

After pressing the button to open the elevator, the attendant stepped aside and invited Yuan Zhou to enter. Inside, there was an elevator attendant who was solely responsible for pressing the elevator floor button. After saying that he’s going to the restaurant, the elevator doors began to close next to the operator’s smiling face.

The facilities and services at a three star hotel were extremely accommodating, down to the finest detail. The moment Yuan Zhou entered the restaurant, a waiter immediately welcomed him. As the time hadn’t reached twelve o’clock, the restaurant still had plenty of empty seats.

“I want a spot near the window.”

After choosing a spot, Yuan Zhou, under the guidance of the waiter, came to the seat he was assigned to and sat down.

A rectangular yellow lacquered table was accompanied by a white crochet tablecloth. A fresh carnation flower decorated the table, and the cups, plates, bowls as well as the chopsticks were placed and stacked in an orderly fashion.

The temperature of the restaurant was appropriate. Even though the floor he was on wasn't high from his perspective, it had other elements worthy of praise too. Mhm, there were the houses down below that made for a nonexistent scenery to view.

If this was night, there would actually be a city nightscape, but now...he would have to improvise, improvise.

“Here's your menu, mister.” Two waiters came. One nimbly put away the remaining three sets of tableware and the other handed the menu over to Yuan Zhou in a gentle voice.

“Do you have any recommended dishes for today?”

It was also the first time Yuan Zhou was having a meal at a three star hotel. Even though he had once worked here for 2 years, since he never resided in the living quarters provided by the hotel, with the exception of his back kitchen colleagues, he actually couldn't even recognize a single waiter.

As for what dishes were available, Yuan Zhou had only made and not actually eaten them before. Hearing their recommendation wasn't a bad thing either.

“Yes, there’s the nourishing turtle soup that the head chef is preparing this afternoon, would you like to order a portion and give it a try?” The waiter flipped the menu to the colored “nourishing turtle soup” page in a caring manner and recommended with a slight smile.

“In that case, give me a portion. Do you still have others?” Yuan Zhou contemplated for a while. That head chef would indeed brew soup from time to time, however, he had never drunk it once nor did he meet with the head chef often. The chance for a menial worker to meet the head chef was very miniscule.

However, his current culinary skill far surpassed the head chef’s. It was as simple as that.

“These are the head chef’s menu items for today. How about you give our speciality dishes a try?” Saying so, the waiter once again flipped the menu in a gentle motion to the pages where the speciality recommendations were.

“Flip”

Yuan Zhou flipped the three pages where the speciality recommendation were, and finally said: “Give me a portion for these few dishes and make the main course an egg fried rice.”

The waiter saw Yuan Zhou ordering a total of 19 courses, consisting of every speciality dish as well as the chef preparation on top of that and said as a reminder, “Mister, there is only one of

you here and the portions of our dishes here are quite generous. Maybe you should reconsider your choices?”

“No problem, I’m a big eater.” Yuan Zhou naturally knew that he wouldn’t be able to finish the amount he’d ordered, but he had come with a wish today — that was to get a taste of three star cuisine in passing, even though it would definitely not be as delicious as what he would have made.

Since he wanted to taste it, he might as well do a proper job of it. If he was to order one or two dishes, he’d have been better off heading back and doing it himself.

“Alright, please wait a moment.” The waiter saw Yuan Zhou’s persistence and no longer attempted to dissuade him. Courteously taking back the menu, he went to the back kitchen to place the order.

The allocation of roles in the kitchen of a large hotel was superb. It merely took seven to eight minutes from the order being placed to the kitchen coming out with the dishes.

“Mister, here are the dishes you ordered: the turtle soup that the head chef prepared, poached bullfrogs, highland mutton, pulled beef..” The young guy, who was serving the dishes, announced every single one of the dishes he put on the table.

Yuan Zhou was simply at a corner waiting for the dishes to be finished serving.



“Mister, your dishes have all arrived. Please enjoy.”

“Thank you.”

Yuan Zhou nodded his head to express his thanks and picked up his chopsticks. He was preparing to do a taste test.

Ever since he had possessed the system, Yuan Zhou's five senses had long differed from an ordinary person. As such, taste testing was not a problem for him.

Although Yuan Zhou was currently seriously taste testing here at the hotel, his Culinary God restaurant on the other hand, was the site of chaos.

Rumble, it was like a flash of thunder during the spring.

First it was the small moustache guy Wu Hai that checked in everyday. He was prepared to reach the front of the entrance at 10 minutes past 9:00.

However, there was nothing in front of the chilly entrance. A piece of white paper was pasted on the front of the rolled down shutters of the restaurant, on it was: ‘Due to an unexpected matter, the owner must leave. Business will resume later tonight.’

“Night? Is he not going to do business in the afternoon? That mustn't be. Business in the afternoon gets really good.” Wu Hai muttered to himself and returned to his house once more, not

intending to have his breakfast.

After eating such an delicious egg fried rice, how could he have the appetite for some ordinary steamed buns. Under the situation where his economical situation would allow it, he would definitely go for something better.

As for the others that had come to eat their breakfast, they also discovered that slip of paper and thought that it would probably open in the afternoon. After all, there was nobody who would leave their business behind at a time it was booming.

Time passed very quickly and it was now noon. Everyone was getting off work and the entrance of Yuan Zhou's small restaurant was encircled by people. If someone had just happened on the scene, they might have thought they'd walked into the middle of a gang war. Everybody was clamoring all at once.

"What's going on? It's not going to open in the afternoon too? I still have to go to work later." A big bellied male complained. He was looking at his watch and rubbing his empty stomach.

"Didn't you see what was written? He has something going on and will open in the night." Someone had waited to the point of impatience and directly cut into the conversation.

"Boss Yuan was still operating the shop this morning, why did it shut down in the afternoon?" The man with the suit said in a puzzled manner. He was the one that had come to have some soup dumplings in the morning. He had tried his best to rush back in the

afternoon, only to see the entrance mercilessly closed up.

“What? He opened his shop in the morning? Why did I not know about this?” Wu Hai immediately asked. He had just arrived and heard that reply.

“That’s right. The soup filled dumplings that the lil’ chef made in the morning were simply too delicious. This old fogey even said that he would come for another serving in the afternoon and had even brought his wife along.” A grandpa whose outfit was in an upright attire had a tone full of regret. He was also explaining something in a low tone to a granny that was dressed up ordinarily and had grizzled hair.

“Soup dumplings? Why am I not aware of this? It was already closed when I came here this morning.” When Wu Hai heard that he had apparently missed out on a new dish, his originally bad mood from not being able to get breakfast grew worse.

“It’s brother Hai. That’s right, boss Yuan had come out with another new variety item, the soup filled dumpling, in this shop. Its taste is truly out of this world.” The man with the suit saw Wu Hai, a fellow regular, and began to describe in an unceasing torrent about the deliciousness of the soup filled dumpling.

No one knew what the man in the suit’s job was. Even though he wasn’t good at arguing, his ability to describe wasn’t too bad. At the very least, those regular customers beside him were already salivating to the point of overflowing and were feeling even more hungry themselves.

Not too long after, of the tens of people that had eaten the soup dumplings in the morning, a third of them arrived not too long after. This time, things were truly heating up. The tens of people that had arrived began to describe the peerless soup dumpling, with everyone interjecting at different times. The frequent visitors that were just sitting around, waiting for the door to open, stopped feeling bored and only felt the painful torment of hunger.

“The rest of you should stop talking. My stomach feels almost like it’s rebelling, it’s growling non-stop.” The big bellied man said in agony. He had already thrown away his image and covered his belly with his hands.

“Exactly. I’m so hungry to the point where my gastric problem is about to act up. I forbid all of you to say that again. This time, it was Yin Ya that spoke up. A beautiful lady’s words were always useful, the few of them had truly stopped discussing that subject.

As for the reason they felt even more hungry? It was probably because of how vividly they recalled the delicious soup dumplings in the morning during their graphic description of it. Only they themselves would know if there were still other reasons.

However, the people standing near the entrance had all begun to condemn Yuan Zhou in unison...

## Chapter 30: Surprise

---

“Did you say boss Yuan had some sort of incident that caused him to forgo his business in the afternoon?” The man in the suit looked at Wu Hai and asked in a curious manner. He was impatiently looking at the entrance that was sealed tight.

“How do I know? I didn’t even manage to get breakfast.” Wu Hai’s anger rose once again as he was now confronted with those who had tried the new menu item. His speech had also lost its usual gentleness, and instead carried dissatisfaction.

“Weren’t you living nearby? I thought I’d ask.” The man in the suit didn’t mind too much. He had only himself to blame for being amongst the first batch of people to try out the new dish. Besides, he wouldn’t lose anything if he was being grumbled at a little.

“I didn’t get my breakfast despite living nearby.”

That philosopher’s saying certainly rang true. A hungry stomach would definitely leave one on edge. True to form, Wu Hai left behind those words, then stormed off.

(ED note: Snickers satisfies.)

Everyone else was still talking over each other and criticizing Yuan Zhou. At that moment, the grandpa who had been waiting for a while gave up. Thinking of how he shouldn’t starve his wife, he opened his mouth and said, “Everyone should return, I guess the lil’ chef will not be opening his door in the afternoon.”

The grandpa's words had reached everyone's heart. In reality, just from looking at the slip of paper, they already knew that Yuan Zhou would not open that afternoon. However, they had been waiting to see if a miracle would happen. However, as time passed, it was looking more and more unlikely.

As such, the crowd began to unwillingly scatter, grumbling under their breath as they left.

"I'm not sure what he's thinking. How can he follow through with what he said and abandon a proper business like that? " A middle aged man helplessly glanced at the signboard-less shop and said.

On the other side, there were also people who rebutted.

"What do you mean by abandoning? He's still going to open the shop at night. The way you say it really ticks me off."

"Exactly, exactly!"

"Sigh, but the customer is god. If this was any other restaurant, I'd have left by now. But.. I just can't bear to part with the egg fried rice in this restaurant!"

"Agreed. The owner's culinary skill is truly too good. Damn it, the egg fried rice from any other place tastes just like pig food compared to this."

“My whole life is done for! I can only rely on the owner’s food to keep me alive at this point.

The crowd continued to disperse and gradually disappeared.

On the other side of the street in her dry-cleaning shop, Boss Tong witnessed the entire commotion, exclaiming, “I didn’t know lil’ Yuan’s skill was that good. It’s only been this long and he already has this many regular customers.”

However, Boss Tong had never thought of going there and giving it a try. One had to know that there was a time when Boss Tong entered Yuan Zhou’s shop and was prepared to support him as a neighbour. One look at the price however, frightened Boss Tong to the point of being speechless.

At that point, she’d even thought that Yuan Zhou had most likely gone crazy. Who was willing to spend 200 RMB to eat a plate of egg fried rice? The first two days had gone exactly as Boss Tong’d predicted. However afterwards, Boss Tong saw a bustling crowd whenever the restaurant was open, and had firmly convinced herself that there truly were so many stupid people with money to blow in this world.

The large commotion that had played out today made Boss Tong understand that those people had actually rushed here for Yuan Zhou’s culinary skill.

“Maybe I should also set some time aside to give this 200 RMB egg fried rice a taste?” Boss Tong’s mouth couldn’t help but

whisper.

As for the Yuan Zhou who was seriously sampling each and every dish in front of him at that moment, he was completely oblivious to the chaos that had unfolded in front of his shop. No matter what, he had already spent money, and these few dishes were twice as expensive as their counterparts in other restaurants.

“The frog meat is too tough and the spicy flavor is too heavy. It has completely overshadowed the fresh taste inside the frog meat.” Yuan Zhou finished eating the poached bullfrog dish and evaluated it.

“The beef is too tough, I actually couldn’t bite it apart.”

“The fishy smell of the eggs in the egg fried rice has completely covered up its fragrance.”

Almost every bite was accompanied by a comment of this nature. At last, there was only the turtle soup of the head chef that he hadn’t yet tried.

The turtle soup was plated in a large pottery bowl decorated with a lotus flower. The soup was snow-white without any oil droplets, and there was nary a hint of fishiness in its subtle fragrance. Dark-green chopped scallion floated on the surface of the soup and with a light stir of the spoon, the neatly chopped turtle meat below was exposed.



“Looks like its appearance isn’t too bad.”

Yuan Zhou muttered to himself. He then scooped up and drank a mouthful.

That mouthful made Yuan Zhou felt like he should obediently eat the meals he made from now on and call it quits. It wasn’t that the soup was unpleasant to drink—he felt the soup itself was still passable. However, Yuan Zhou’s acute tastebuds could detect the faint fishiness of the tortoise, the disinfectant smell of the water, as well as the smell of the earth from the onions that were inside it.

This table of dishes allowed Yuan Zhou to thoroughly compare and understand that the items provided by the system were truly the finest of their class.

Seeing how he basically only ate a mouthful for each of the dishes, Yuan Zhou’s mouth uncontrollably twitched.

“If I had known earlier, I wouldn’t have acted pretentiously. This is really a waste.”

Yuan Zhou consoled himself incessantly that his heartache came from his food wastage, since many kids do not have access to food in Africa, and definitely not because of the amount of money spent.

About 5 minutes later, Yuan Zhou calmly called.

“The bill please.”

“Nice to meet you, sir. Your total bill comes to 2986 RMB. Will you be paying by card or cash?” The waiter calmly said. He had brought the bill and walked over while scanning the virtually untouched dishes on the table.

Thinking about the full and bulging hundred RMB bills in his wallet, Yuan Zhou said with a voice full of pride, “By cash.”

“Understood. This way please, the checkout counter is right over here.” The waiter brought Yuan Zhou to the checkout counter.

Yuan Zhou comfortably took out his wallet and forked out 3000 RMB. Taking the 14 RMB change he received, he left in an elegant manner. Once he had gone, the waiter who was cleaning the table invited the head waiter over.

“You see, that customer ordered the speciality dishes yet had practically never touched them.” The waiter pointed at the fundamentally intact dishes.

“In that case, you should make a note. I will report it to the high-ups later and see what they do about it.” The head waiter contemplated for a moment and instructed the waiter to settle this matter in a low profile way.

After that, the head waiter found a few servers and carried those dishes into the kitchen.

The head waiter's note from the restaurant speedily made its way up to the hands of the lobby manager. As this matter involved the back kitchen, the lobby manager could only pass it on to the administrative department.

In the end, the head chef was called into the general manager's office.

“Chef Liao, take a look at this person. Is he a food critic?”

When the general manager saw the head chef arrive, he pointed at the computer monitor where Yuan Zhou was eating and asked.

The head chef's surname was Liao, and he wasn't as fat as the other chefs. Instead, he was a middle aged man with a shrewd face who had an enthusiastic temperament. Walking up to it, he examined the scene on the monitor.

“It doesn't actually seem like it from the way he dressed up, but I can't be certain either. Did we receive news that someone is going to come over for a taste-test?” In the monitor, Yuan Zhou was wearing a simple T-shirt and a pair of jeans, yet the way he ate was very similar to those food critics. At this point, head chef Liao didn't dare make the final call.

The general manager looked at it again and really couldn't make out anything. He could only say to the head chef, “I see. Go and make a few more dishes for the next two days, I will see if any magazine reports it.”

“No problem.”

Head chef Liao readily agreed. Seeing that the young guy in the video didn't seem to be very pleased when drinking his soup, he also felt somewhat discontented in his heart. He believed he was pretty proficient when it came to his culinary skill.

Yuan Zhou had never expected that he would be the cause of a tremor that shook the hotel.

Exiting the entrance of the hotel, Yuan Zhou sat on a relatively better taxi called by the bell boy.

“Where do you want to go?” The professional driver asked.

“14 Peach Creek Road.”

After saying which, Yuan Zhou closed his eyes and began to nap.

The car steadily traveled along a road. The driver had also gone by the book and didn't even take the longer route.

After paying for the passenger fare, Yuan Zhou alighted and directly entered through the back door.

Of course, none of this was seen by Wu Hai, who had been continuously observing from across the street. He was still hung

up over whether he would starve today if Yuan Zhou didn't open his door. Would I starve for today or would I not, would I starve for today or would I not...?

This wasn't a difficult question for Wu Hai. In the past, it was a very normal thing for him to not eat a day's worth of meals when things started to get busy. However, only now that Yuan Zhou's small restaurant had appeared, whose food was extremely compatible with his own taste, did he start the habit of punctually eating his three meals without fail.

Returning to his home, Yuan Zhou first put his old phone and computer away, then placed his newly unboxed computer and handphone down.

Yuan Zhou did not have his afternoon nap that noon and directly played an afternoon's worth of games. He was playing spider solitaire, a software which was pre-installed inside the computer all the way till half past 4, and had never once won before.

Closing his computer furiously, Yuan Zhou could only head down and prepare to open his shop. Needless to say, there was also a surprise waiting for him when he opened the door...

# Chapter 31: Yuan Zhou's Nickname

---

When Yuan Zhou opened his doors, it was still pretty early. At that moment, it had not yet passed 4:40 pm and the majority of people were still at work. Normally, nobody would come by at this time.

Yet when Yuan Zhou opened the entrance, there were already more than 10 regulars waiting outside the door. Yuan Zhou, shocked, asked, “Why are you guys so early today?”

“It’s not early. It’s already 5 o’clock. Boss Yuan was just really late in opening for business.” Of the more than ten people who barged in, one of them tossed a reply in Yuan Zhou’s direction.

“Let’s leave this aside. I heard that you’ve come up with something new again, boss Yuan?” One of the regulars, an extraordinarily cute young girl sat down and asked.

“Man, those of you that are sitting down should hurry up and order your meals. There are still people waiting in the back.”

More than 10 people came in but only eight of them sat down while seven of them were still standing. Among them stood a male teen whose appearance was that of a [sunny youth](#) who was anxiously rushing them.

(TL Note: You will notice that I translated the term “sunny youth” literally, the reason for that was that there was a list of properties associated with them that couldn’t be put in a few words. Basically, they are youths that are full of youthful energy,

energetic, has a carefree temperament and is brimming with enthusiasm.)

“Kid, you can only blame yourself for coming late. Your older sister here is going to ask until she gets to the crux of the matter before eating.” The cute young girl turned her head and smirked at the teenager. She then turned and looked at Yuan Zhou in a fawning manner. When it came to changing attitudes, there was truly no one as quick as her.

As it happened, the remaining few people too, had all not ordered their meals and were waiting for Yuan Zhou’s answer.

“Mhm, I have added them. However, it is only available in the morning. I don’t sell them in the afternoon or night.” Without even raising his head, Yuan Zhou replied while returning to his seat, taking the snow-white apron and fastening it around his waist.

“Why is that the case? Boss Yuan, I would totally treat those soup dumplings as dinner and eat them.” The cute young girl’s face fell, quickly becoming a dissatisfied expression.

“I guess I won’t be able to eat it tonight. Apparently, boss Yuan is still as headstrong as ever. Give me an egg fried rice combo.” A male who was dressed up like an elite and was sitting beside the young girl shook his head and broke into laughter.

“Egg fried rice...”

The voice of orders began to rise and fall in succession.

The people on the side who were watching the commotion were all practically made up of adult men. The remaining six females were older in terms of ages and appeared to be the intellectual types. Even though it wasn't good for them to act coquettishly, it was possible for the young girl who looked cute and young to do so. They'd been harboring the hope that everyone would be able to get the fortune of eating good food in the event Yuan Zhou agreed and were silently looking on ever since the young girl began talking to Yuan Zhou.

"Alright, please wait a moment." Yuan Zhou slightly rolled up his sleeves, then went to the kitchen and began to cook.

While in the shop, everyone started a discussion.

"Say everyone, how is the food boss Yuan made so delicious?" The sunny youth couldn't hold himself back and struck up a conversation when he saw that he wouldn't be able to get a portion anytime soon.

"Boss Yuan is definitely not an ordinary person." However, just as he finished asking, he answered his own question before waiting for someone to reply.

The cute, young girl rolled her eyes in a very inelegant manner, "You don't say? Of course he's not. If it was an average person, do you think they'd be able to make such good food?"



“Haha, I actually believe that boss Yuan is not only good at his trade. This rule can probably take first place too, for not even allowing people to have a second serving.” This was said by someone who was deeply unsatisfied by the portion rule here.

“That’s right! It’s fine if it’s something else. Say, why aren’t we allowed to eat a second serving?” Even if only a few lines in, the conversation had already begun to derail. Naturally, there was still only one main point— to find out whether there’s an opportunity to get a second serving.

After that, everyone began to explain by giving an example. The more examples they gave, the more they realized that that was simply impossible.

“No wonder Boss Yuan is called a [compass](#), all he knows are rules.” The cute, young girl angrily slammed the table and exposed Yuan Zhou’s nickname in an instant.

(TL Note: Compass(圆规yuán guī) is similar in pronunciation to Yuan Zhou’s name. More importantly, the gui in compass meant rules in Chinese. Therefore, this name was chosen as a nickname for Yuan Zhou.)

Unbeknownst to Yuan Zhou, the regular customers had chosen a nickname for him. The nickname was called “compass” and was given by Yin Ya at the start. Needless to say, that nickname had also helped Yuan Zhou draw in a lot of business. However, one had to return back to the day where the egg fried rice combo was just revealed to explain this matter.

At that time, Yin Ya's request of an additional serving of seaweed soup and pickled radish had been rejected and she had left the place fuming with rage. When she returned to her home and thought back, she was still somewhat unable to make peace with it.

Directly after taking a bath, she was emotional and took a face shot without makeup along with the caption 'Do you guys think I am still considered pretty?' and uploaded it to her friend circle.

A pretty girl would always catch the attention of others, let alone Yin Ya, who was pretty from top to bottom. Looking at her face shot, one could still see the kind of beauty that would score a 8; snow-white colored skin, almond-shaped eyes, willow leaf shaped eyebrows and natural vermillion colored lips.

At that moment, there were countless likes in her friend circle. Yin Ya, who was trying to regain some of her confidence, continued to post 'Today I ate an egg fried rice combo meal and my request for an additional seawood soup and pickled radish was rejected. Naturally, my request to fork out money was also rejected.'

At that time, replies of all sorts and kinds appeared.

Yin Ya's best friend replied.

Light as a feather: "Darling Yaya, I will treat you."

Beautiful time: "Be good, I will bring you tomorrow and let you

eat to your heart's content.”

“I will go there and take a look for myself. How can someone be that clueless about having a tender heart for the fairer sex?”

There were also replies that had obviously missed the main point.

Broke but happy: “A pretty girl actually eats egg fried rice, how in touch with the people!”

A freak wishing to do plastic surgery: “You should have let me go with you. That way, he will definitely top it up for you. After all, I am ugly and you're pretty.”

Drinking beer while eating fried chicken: “I wonder if I have the honor to treat you to a meal, what do you think of barbecue and kebab?”

There were even more that sent out private messages. Just like that, Yin Ya explained once in detail what she had encountered in Yuan Zhou's small restaurant and directly gave Yuan Zhou a nickname called compass.

There was a theory known as six degrees of separation that states that if one wanted to get acquainted with the president, he/she was still required to get through six people. Yet Yin Ya's description of the incident had been disseminated through those people, causing more and more people to be aware of it.

A human's curiosity was very strong and powerful. People who were working nearby would for the most part come over to take a look out of curiosity. With a look and a meal, they would immediately be reduced to one of the diehard fans of Yuan Zhou's restaurant and treat eating there to be the most important thing in their life from then on.

While Yuan Zhou's shop was narrow and the amount of seats there was sparse, there were a lot of people there. Customers had long been accustomed to leave directly once they finished their meals. It was a small shop where one had to finish their food in such a way and couldn't even take a break. Even so, there was an endless stream of people everyday.

The ten or more people left and very soon, more people came in to fill it up. In addition, the batch that had eaten the soup dumplings this morning had rushed over once again. This time, the 30 square meter small restaurant was packed to the brim.

"Lil' chef, give me and my wife each a serving of soup dumplings. Even though I haven't eaten it in the afternoon, I'm already thinking of it now." The grandpa said while holding hands with his wife and sitting down in a hale and hearty spirit.

"I am sorry, but I do not provide soup dumplings in the afternoon and at night." Seeing that it was a customer he had seen in the morning and, what's more, an elderly man, Yuan Zhou responded in a patient tone.

The grandpa heard Yuan Zhou's words and was stupefied for a moment. Slapping his thigh and pointing at his wife, he said with a miserable expression.

“Man, little brother. You musn't be like this, I have specially brought my wife along and made two trips here already.”

“I'm sorry.” Yuan Zhou still declined them with such a line, but his attitude was slightly gentler by a few degrees. Whereas in that corner, the customers that had also rushed over to eat those soup dumplings were unable to sit still and said in succession.

“Boss, you didn't know that I didn't even eat my lunch in the afternoon today after eating your soup dumplings. I was always thinking of your meat when I ate any other meat, and considered them to be completely tasteless.” The male that was wearing a sports wear outfit in the morning, stroked his head with a face of sincerity.

“What do you mean by your meat and my meat? You freaky creep, that meat belongs to a pig.” Those nonsensical lines earlier had directly made Yuan Zhou's anger disappear.

“That's not it. The soup dumplings boss made were truly the most delicious I have ever eaten in my whole life. It's a unique food below the heavens, and that isn't the least bit of exaggeration. The man with the suit was also praising him to the best of his ability.

Grandpa: “...”

# Chapter 32: The Origin Of The Soup Dumplings

---

At one end, the people that had eaten the soup dumplings were vigorously praising it, while on the other, the grandpa's wife that he had brought along was extremely unsatisfied.

Her kind and benevolent face revealed impatience. Pulling at the grandpa, she said "Old fogey, it's fine so stop repeating that. If we cannot eat them, so be it."

"It's alright, I'm asking." The grandpa lightly said. He thought that the reason was because his wife wasn't fond of the clamorous environment and reassuringly patted the hand that was grabbing his clothes.

"That isn't what I meant." The granny promptly denied. Just by taking a look at the expression on the grandpa's face, she knew that he had misunderstood.

"Look at that youngster. It's obvious that he doesn't look the part of a businessman. How can there be anyone who conducts business like him? The way I see it, his food isn't that tasty either, let's go."

The grandpa heard what his wife said and knew that her temper had flared. It was purely because of sympathy for him since he had now run two trips and yet still hadn't had a chance to eat a serving of soup dumplings. Knowing that she was currently unhappy about it, he solemnly vowed.

“This lil’ chef’s culinary skill is undeniably good. The soup dumplings this morning was exactly perfect in size while its skin was thin and transparent. It was possible to see the delicious broth and the tight, as well as firm fillings inside it. Moreover, the skin was able to withstand the wedging of a pair of chopsticks and would not break in the slightest. However, once it reached the bowl, the skin could be easily broken with a poke. That deliciousness of the broth was simply—”

“How about it, my old companion? Shall we wait for a while more? “

The granny on the side saw that the grandpa had a rosy face on him when he was narrating and had even unconsciously swallowed his saliva at the moment he described the broth. She knew better than anyone else how much that old codger of hers loved his reputation and how mindful he was when it came to his image.

“Look at how you put it, it’s almost like you’ve eaten a ginseng fruit or something. Alright, I will wait.” The granny helplessly compromised.

“This is much more delicious than that tasteless ginseng fruit.” The grandpa replied while laughing.

“Look lil’ chef, just give me two servings, how about it?” The grandpa once again began to talk to Yuan Zhou.

“That’s truly out of the question.” Yuan Zhou’s attitude was

firm, and had completely not left a shred of hesitation behind.

However, for so many people to think of soup dumplings and demand to eat them was also within expectations. For instance, Yuan Zhou, who was currently listening to their description, wished very badly to order a set. Indeed, the system's ingredients at that time was still fresh in his mind. It was natural for the soup dumpling to be so delicious.

“The meat is chosen from the already extinct Five Finger Mountain suckling pig.

“The Five Finger Mountain suckling pig is native to the Five Finger Mountain area of Hainan Island and is one of the ancient primordial pig species of China. In fact, it has another pleasant name, “the passionate pig”. This species of pig is initially the descendent of the domestic pigs, reared by the Five Finger Mountain peasants, and wild boars. When the domestic pigs were on the mountain foraging for food all day long, they had a clandestine affair with the wild boars and their descendents eventually came into being. This species of pig crawls with its mouth stuck into the ground and never leaves the earth. As it looked like it has 5 legs from behind, people thought that its mouth was also one of its legs and also referred to them as “five feet pigs”.

“After the system took care of it, it used the most scientific feeding methods available to raise it, with feed consisting of spirulina, jasmine, paper mulberry leaves, and insects. This way, its lean meat ratio will increase and the quality of meat will be firmer while tasting fresh, tender and tasty. There is



zero cholesterol within the meat and it naturally exudes a fragrant odor.”

“From its birth to its culling, the feeding period is more than two times that of normal pigs. Suckling pigs are required to exercise every day, listen to music and are raised in a fruit forest with specifically designated areas to act as toilets. Through such nurturing, they are able to amply absorb the selenium from the water in the ground, thus its meat also contains a large amount of selenium and lysine while also possessing three essential types of amino acid in abundance.”

“The system only selected the top notch “plum meat”(shoulder blade) of the pig for use.”

“Even science too. Your existence is the most unscientific one.”

Yuan Zhou heard the system talking about science and couldn't stop himself from correcting it.

Yuan Zhou had long known that the stuff the system took out was definitely something that would made him revere and continue to question.

“You have to give me a surprise every time. Then, what about the pork skin aspic?”

“The pork skin aspic is boiled from the pork skin that was connected to the plum meat.

Hearing the system’s unperturbed tone, perhaps it was because the aspic is relatively common. Yuan Zhou also laughed in ridicule.

Yuan Zhou slowly thought of the most crucial ingredient, the wheat. He realized while he was preparing it that the wheat not only had a tempting scent, but the gluten was also perfect. No matter how thin the dumpling skin got, it would still not easily break. Even though it was partially due to Yuan Zhou’s technique, the quality of the wheat by itself needed to be up to standard too.

“Once again, where did this breed of wheat come from?” Yuan Zhou had already been accustomed to being surprised like this all the time.

“This wheat is a breed of excellent quality chosen from the great bend of the yellow river in Inner Mongolia. Every ten thousand seeds were comparatively analyzed to find wheat of the most superior quality so that it can be planted, as a way of making sure that the quantity of gluten achieved the optimum of 35-39%.

“Inside the wheat, the protein was divided into a proportion of 49% gluten, 39% glutenin, 8% globulin, and 4% albumin.

“Okay, at this point, I don’t even want to know where the fresh ginger comes from.” Yuan Zhou had no strength left for an appropriate comeback, and could only leave it at that.

.....

“Boss Yuan? Boss Yuan?” The man with a suit was originally incessantly requesting for Yuan Zhou to produce another serving of soup dumplings. After speaking for a long time, till his mouth was parched and his tongue was dry, he found that Yuan Zhou was actually daydreaming.

“No way.” Yuan Zhou’s rejection this time was even more straightforward. Now that he himself couldn’t even eat it, it would be better for these people to obediently eat the egg fried rice.

“Since that’s the case, just give me an egg fried rice combo then.” The man with a suit was now certain that there was no hope. He could only be a bit extravagant and order the set meal that he normally couldn’t bear to eat. 288 RMB was indeed not cheap.

“At this point, you can give up now, can’t you old fogey? Let’s head back.” The grandpa’s spouse at his side pulled at him and said.

“That won’t do, I still want to try something else. In that case, let’s try that most expensive one.” The grandpa had also lost his temper, he just didn’t believe that the egg fried rice could be so much more delicious than the soup dumplings that it would make Yuan Zhou sell it instead of the latter.

“You stubborn old man!” The granny knew how obstinate the old fogey of hers could get and pulled at the grandpa’s clothes while grumbling.

“Lil’ chef, I want two of that combo.” The grandpa faced Yuan Zhou and said that, after merely telling her that he didn’t catch that.

When he saw that everybody could only be the same as him and eat the egg fried rice, Yuan Zhou slightly recovered his composure. Once they finished ordering their meals, he returned back to the kitchen and began stir frying.

The granny’s expectations weren’t high. After all, egg fried rice was greasy and she didn’t wish to eat greasy food.

As for the customers that didn’t get to eat the soup dumplings, there were some that directly left and also some that stayed behind who were prepared to taste some other food.

“Boss Yuan, why did you not call me when you opened the door in the morning? Hurry up and give me a serving of the new dish.” At this moment, Wu Hai hurriedly came in from the outside through the entrance. He couldn’t be bothered about anything else and only thought about munching some food quickly. It was a pain that came from eating nothing and starving all day.

“Brother Hai, Boss Yuan said that he is not selling soup dumplings tonight.” The man with the suit was once again the first

to reply,

This time, Wu Hai was speechless. He looked at the man with a suit in a fierce and vicious manner. Why is it this youngster again, saying that I wouldn't be able to have my food in the afternoon and once again telling me that I wouldn't be able to eat the new dish for dinner! This guy is practically looking to offend me!

He had a mind to ignore him, but the other was just reminding him out of goodwill. He could only give a superficial reply, "How do you know?"

"The rest of us are all here to eat the soup dumplings." The man with the suit pointed at the few people that were sitting at his side and the few people waiting behind.

"Alright." Wu Hai gritted his teeth and said.

"I want a combo Boss Yuan. I will eat while standing." Wu Hai faced the currently busy Yuan Zhou and urged him.

"It will be here in no time." Yuan Zhou turned his head and replied. He then turned around and continued stir frying the rice.

While for Wu Hai, he began his wait in a corner while clutching his stomach in abject hunger.

## Chapter 33: An Absolutely Great Idea

---

Wu Hai had been hungry for a whole day already and he was entirely jittery. He hadn't accomplished a single thing that afternoon, only taking a nap.

But night had already arrived once he awoke, which was both fortunate and unfortunate. The fortunate thing was that once he woke up, he would be able to taste Yuan Zhou's skill. The unfortunate thing was that he didn't catch his meal at the moment it had opened, leaving the fact that he didn't get a bite of the new dish aside.

In no more than 7-8 minutes, Yuan Zhou had already served up the dishes that each of them ordered.

“All of your meals have arrived.”

The grandpa and her old spouse looked at each other in the eyes. Even from each other's perspective, that egg fried rice looked awfully good.

The granny had cooked for her whole life, and it was naturally not a problem for her to make a simple egg fried rice. Except that the color of the egg fried rice that was served up had a golden yellow lustre, yet wasn't the type of golden yellow that was greasy. Instead, it was a feeling that was akin to a sun. Its fragrance was just right too; it didn't smell too strong. However, thinking about the price still gave the granny a bit of heartache.

But after it was served up, she felt that it was natural for a dish that costed 288RMB to be cooked in this manner.

Even though the granny who disliked greasiness felt that the egg fried rice was seemingly non greasy, she couldn't say for sure that it would have a thick layer of grease hiding at the bottom of the plate like many other restaurants' dishes did. Therefore, she held up the seaweed soup with her hands and prepared to take a sip of that first.

“Huff.”

After a human reaches an advanced age, their sense of taste tends to degenerate. They would then unconsciously think of eating food that has a strong flavor and the amount of salt they add while stir frying would increase. The granny thought the seawood soup she drank would be as bland and tasteless as tap water and be the same as other shops.

The reality, however, just happened to be the opposite. When that mouthful of seaweed soup was swallowed, the granny could clearly taste a delicious flavor that she had never once drank before in her tens of years. It was almost like she had returned to her younger days where her sense of taste was ultra sensitive, to the point where she could even taste the vague sweetness the water carried and the palatable taste of the seaweed.

The granny disbelievably drank a mouthful once again and found that it wasn't her misperception. She could truly taste the various flavors in that bowl of soup very clearly. This put the granny, who had been unable to taste subtle flavors ever since she

had advanced in her years, in an incessantly happy mood. She too had a deep love for fine food when she was younger.

With a gem like the seaweed soup in front of her, the granny began to look forward to the pickled radish and the egg fried rice. However, she still ate a piece of pickled radish first. The appearance of the sparkling and translucent jade-like radish along with the brownish color of the chopstick formed a delightful contrast and felt exceptionally pleasant.

“I wonder what exactly will the egg fried rice taste like?”

The granny muttered to herself in her heart. The dissatisfaction on her face had long disappeared, leaving only the expectation and curiosity towards consuming the next mouthful. Needless to say, one could also find happiness on her face.

As for the grandpa by her side, there was no need to elaborate. He was uncontrollably eating, and only felt that his act of coming out in the morning and taking a stroll was incomparably correct and lucky. The family was blissful after the grandpa had advanced in years. When it came to life, the only request that he and the granny, whose descendents were filial to them, had left was to eat good food and sleep soundly. As of this moment, Yuan Zhou's small restaurant had exactly met such a request.

The name of the man with a suit was Wu Zhou. It was actually a rather rare family name. He was actually a code monkey and was exactly the type who worked insane hours in overtime. Needless to say, his boss was one that honestly wanted to kill them. However, Wu Zhou was rather fortunate as he had a girlfriend, moreover, a



delicate and pretty lil beauty that he had been dating for five years.

As a code monkey who was diligent and doted on his girlfriend, his biggest dream was to buy a house and marry her. For this reason, he had requested of his own accord to be moved into this place away from the city center for work merely because the salary in this area was high, even though it was rather far away from his girlfriend.

Wu Zhou's salary was rather high and was roughly around 22 thousand RMB. In order to buy the house, 20 thousand RMB was deposited at his girlfriend's side and the remaining 2 thousand was used as living expenses. As for other expenses, that was the benefit of having friends. There was someone to foot the phone bill while he also had his girlfriend to help pay the rent so that he did not forget. Also, all of his clothes, shoes and undergarments were bought by his girlfriend. He felt blessed just by thinking about it.

When Yuan Zhou had not yet opened his shop, on account of his busy job and the fact that his girlfriend would come over and cook some food for him to eat at home, Wu Zhou who neither smoked nor drank, simply couldn't use up his more than 2000 RMB living expenses a month. For this reason, he had even bragged in front of his girlfriend in a very proud manner.

“Your man is capable of earning money but he never squanders it.”

Looking at the combo priced at 288RMB in front of him, Wu Zhou ate in a happy and pitiful manner. The entire day's expenses had already exceeded over 400 RMB. Only half a month had passed

in this month but the money in his wallet had merely 500 RMB remaining.

As for Wu Hai who was standing up and eating his meal, he didn't have such a worry. He could afford to be wilful as he had money.

“Bam.”

Wu Hai directly poured the pickled radish onto the egg fried rice without sparing even a drop of juice. After that, he placed the plate and the seaweed soup onto the table.

Munch, munch, munch

Holding his plate, he began eating, and was so engrossed in it that any description of its fragrance was just a waste of words.

Seeing the delighted and smitten expressions on the people that were eating and hearing the “munch munch” sound of them chewing their food on top of that, it was simply torture for those people still waiting. This time, the people that were waiting couldn't wait any longer and requested in succession to eat while standing.

In front of good food, it was not even a problem for them to squat, let alone stand, while eating.

However, from this day onwards, Yuan Zhou would get out of

bed at 6:30am in the morning to begin production of steamed dumplings. He would only make a hundred of them, all of which were capable of being sold within the hour. Afterwards, he would close his shop all the way until the afternoon where he would operate for 2 hours and lastly operate for 3 hours at night for a total of 6 hours on the dot. After 7pm, this type of office building normally had no people in them, except for people working overtime.

The poor customers who normally wouldn't visit the shop at those hours could only readjust their busy schedules and find time to come in during those six hours. As such, not only did Yuan Zhou's business not decline, it had, on the contrary, actually improved. Every day, during the time when the restaurant was open, the store would be filled to the brim and its entrance jam-packed with people queuing up.

Time flashed and it was already Friday. On that day, during Yuan Zhou's small restaurant's evening hours, an abnormal thing happened; Wu Zhou's company had not only exempt them from overtime but had even allowed them to knock off work 1 hour early. This, in Wu Zhou's eyes, was truly a miracle.

"Wu Zhou, stop walking that quickly. Shall we go for some barbecue and kebab?" Wu Zhou had finished punching his card and was carrying his backpack. While walking towards the outside, an arm wrapped itself around him and a dashing face that spoke appeared in front of his eyes.

"Oh, I'm not going." Wu Hai had a blank and dumb look on his face while his tone was as light as a feather.

“What’s wrong with you? We haven’t had overtime for several days, why do you still have a helpless and tormented expression?” The handsome man that had an arm over Wu Zhou’s shoulder had a grin at his face while winking at him.

“It’s just your imagination. I was just thinking of eating some egg fried rice.” Wu Zhou’s face was the look of a man that had no attachments in life and didn’t had the mood to even roll his eyes.

“I haven’t eaten it for 5 days already. When will this month ever end!” Wu Zhou gritted his teeth and said. Near the end, he had recovered some of his spirit.

The dashing man rolled his eyes. “An egg fried rice isn’t worth anything. There’s no part of it that’s delicious. Are you really not going to have some barbecue and kebab?”

◦

“Nope.” Wu Zhou shook off the arms of the person that was on his side and was clinging on to his shoulder. In his heart, he was thinking about the egg fried rice combo in Yuan Zhou’s small restaurant and the mere 300RMB remaining in his pocket.

Resentfully pulling at his hair, Wu Zhou went downstairs and went to a food street. He was prepared to wantonly eat something and settle his physiological needs.

The current Wu Zhou felt that eating food other than the ones from Yuan Zhou’s small restaurant was simply just to maintain himself and make up his physiological need of not starving to

death.

Passing by a small restaurant which he used to go in the past, Wu Zhou thought of a superb idea and entered it in quick steps.

“Boss, help me take away a serving of egg fried rice. I want a more sturdy food container.”

“Alright, please wait a moment. It will soon be done.” The boss replied with a face full of smiles.

# Chapter 34: The Amount Of Amusement Is More Than The Fun One Had In Their Teenage Years!

---

“You haven’t come for quite a while. You’re only eating egg fried rice for today?” The boss moved his chubby body over after calling out from the back kitchen to begin cooking.

The fat owner’s business was very good in the past. Even though the taste was sub-par, and the price was expensive compared to other restaurants, he mainly won out when it came to cleanliness. The white collars that worked around there weren’t fussy over a dollar or two.

However, the fat boss found that there were a lack of customers as of recently. The person in front of him came here for 3 meals a day in the past, now however, he came at intervals. As a result, he had come over to ask about the situation.

“Mhm, I don’t feel like eating others.” Wu Zhou thought about his idea excitedly and casually replied a few words in a half hearted manner.

Seeing that Wu Zhou’s thoughts were wandering, the fat boss also felt it inappropriate to inquire further. It was exactly at this time that the egg fried rice was properly wrapped up.

“Your egg fried rice, plus the food container, comes packed with a total of 16RMB. The soup has also been packed for you. All smiles,

the fat boss accepted the money while speaking attentively.

“Be careful not to spill the soup, alright?” The fat boss saw Wu Zhou leaving straightaway after casually grabbing it and reminded him loudly over his shoulder.

“Got it.”

Wu Zhou still walked at a lightning speed while carrying his meal box; it seemed that he had completely forgotten to take that to heart.

The crowd on the street were still pretty sparse. The employees inside these office buildings around this area mostly punched off between 5:30pm and 6:00pm, and it was just 5:00pm. Wu Zhou, who was carrying his take-out with one hand and looking at his phone, spoke in a low voice.

“There should still be a seat there, I just don’t know if it’s opened for business.”

.....

“Slide”

A short while later, Yuan Zhou had pulled the entrance open. Standing at the door, he stretched his back. He entered his shop and waited after sweeping his gaze left and right and realizing that there was still nobody around.

These past few days had indeed exhausted him; there was an increase in the amount of people that had come within the limited operating hours.

“I really wonder when I’ll be able to finish this mission.”

While thinking, he opened the mission panel to take a look.

【Mission three】: Taking into consideration that the host has acquired a bit of reputation in the vicinity, please obtain over a thousand reputation points in the internet within twenty days time.

(Mission progress: 400/1000)

“Looks like there’s still work for me to do. Fortunately though, only a few days had passed.”

Yuan Zhou sat on a chair with a hand supporting his head and the other fiddling with a drinking glass cup.

“Boss Yuan, I have something I would like to ask of you.” Wu Zhou was carrying a container used for take out. Seeing that the shop was still deserted, he came forward in quick steps and asked.

“The rules are on the wall, look at them yourself.” Yuan Zhou was long past the stage where he was required to carefully explain



everything. Without even raising his head, he pointed at the wall.

“Rest assured, boss Yuan. It is not the matter of top-ups.” Wu Zhou said after standing in front of Yuan Zhou and looking at the meal box in his hands.

For some matters, so long as one was able to bring it up, the words that came after that were much easier to explain. Take borrowing money, for instance.

“What’s the matter?” Yuan Zhou was a bit interested this time and raised his head to look at Wu Zhou with a trace of curiosity.

“Boss Yuan, I wish to eat my food here.” Wu Zhou saw that Yuan Zhou didn’t have any reaction and only then continued, “However, what I’ll be eating is the take out from some other restaurant.”

“What are you coming to my place for if you’re eating takeaways?” Yuan Zhou was unable to make head or tail of this.

“Even though I can’t afford to eat yours since I am out of cash, I’m still thinking of eating boss Yuan’s food. Eating at this place will be pretty similar to eating the food you made. Wu Zhou placed the meal box that he was carrying down and explained his reason in an upright manner.

“Please do.” Yuan Zhou choked after hearing that reason. Only after a good period of time had passed, did he stretched his hand out to do a “if you please” gesture.

“It’s fine. There is still nobody ordering at this moment. I will eat once someone is here.” Wu Zhou saw that Yuan Zhou had agreed and said happily.

“Only by doing that can I get the feeling of eating Boss Yuan’s egg fried rice.” He also added a line after saying that.

“Alright. In a while, please be sure to display your imagination in the fullest.” Yuan Zhou sarcastically said.

“Should the bowl and plate be re-packaged? It will be more similar this way.”

“Boss Yuan is really considerate in his thinking. In that case, I will thank you for that.” Wu Zhou had a pleasantly surprised look on him and unceremoniously agreed.

“Wait a while.” Yuan Zhou took a glance at the box in which the rice was stored.

Looking at its size, the original crockeries would probably be unable to store them. Yuan Zhou took a slightly larger plate along with a porcelain bowl that was medium in size and handed them over to Wu Zhou.

Wu Zhou excitedly poured the fried rice and the seaweed soup within the container into them. Afterwards, he took the initiative to toss the rubbish into the garbage bin outside the door not far

away from him.

As this happened, customers had already begun to arrive. Apart from the seat where there was already food placed on the table, the rest were already filled by people, who were currently ordering their meals all at once.

“Boss Yuan, egg fried rice meal please.”

“Egg fried rice...”

As for Wu Zhou, he had come forward to sit down. He, too had not begun eating and was just impatiently looking at Yuan Zhou, waiting for him to finish cooking.

Fortunately, not even 5 minutes later, Yuan Zhou was already done with the egg fried rice and had served them up.

“Here are all of your fried rice and combo meals.”

“Thank you Boss Yuan.”

“Boss Yuan, your egg fried rice is simply demonic, I will begin to think about it non-stop if I didn’t eat it for a day, to the point where it wouldn’t do unless I eat them.” The man who was sitting beside Wu Zhou wore a suit with a tie. When stretching his hand, his watch would even be displayed. This male, who appeared exactly to be an elite, was talking while digging into his meal and looked far from slightly refined.

Seeing that the food had already been served up, Wu Zhou had also begun to eat.

Yuan Zhou was actually inside and looking at this scene in an engrossing manner.

The moment when everyone was enjoying their gourmet was originally very peaceful. They were simply unwilling to speak and it was an absolutely impossible task for them to glance around either. As a result, Wu Zhou's action was very obvious.

One could only see him first scooping up a mouthful of his egg fried rice and turning his head to look at the egg fried rice in the plates of the people around him before feeding them into his mouth. After a number of times of that, the elite man beside him shifted his plate, dish, etc. towards himself and continued eating.

As for Wu Zhou, he was looking at others obviously. If the elite drink a mouthful of soup, he would drink a mouthful of soup too. If the elite man ate a mouthful of pickled radish, he would follow suit and ate a mouthful. Looking at his satisfied expression while eating, perhaps he really did feel the illusion of eating Yuan Zhou's egg fried rice.

Yuan Zhou was unable to restrain a smile at the side. After seeing with his eyes that the eating speed of the elite man went quicker with every bite, the urge to laugh increased even further.

Just at the moment when Yuan Zhou thought Wu Zhou was

about to finish eating that way, the elite male was the first to reach his limit. Raising his head and glaring at him in an angry manner, he said, “What are you doing? One could only eat one serving here, I am not going to give it to you.” After saying that, he shifted his plate.

“That’s not right. Why is your share bigger than mine and the soup several times more? Furthermore, there’s these pickled radish too. Boss Yuan, this place of yours sells a large portion too?” The elite man asked in an astonished manner. He had lowered his head and realized immediately that Wu Zhou’s plate was bigger than his by a circle and his bowl was clearly bigger than his by several times.

“No, I only have a standard portion. As to why his is bigger, I will let him explain it for himself. Yuan Zhou saw that the elite man had found out and pretended to cover his mouth for a laugh. Only then did he gesture to Wu Zhou for him to explain it by himself.

Wu Zhou bluntly said, “Heh heh, what I am eating is not made by Boss Yuan. It was something I bought from another place.”

“How do you have the nerve to come here and eat something from another restaurant?” The elite male asked in a shocked tone.

“I ran out of money, but wanted to eat the fried rice boss Yuan made. From looking at you guys eat boss Yuan’s creations, I will then be able to feel like I’m eating the food he made while eating.” Wu Zhou said in a tone that sounded like his poverty was something to be expected while carrying a magnanimous look on him about the fact that he was poor.

This...

How idiotic can this SOB be to do such a thing?

However, to be able to guess the deliciousness of Yuan Zhou's egg fried rice from the side, one would also believe that this was absolutely the first time such an incident happened.

The elite male suddenly felt his teeth ache and muttered in his heart, "This punk is actually an idiot. However, it's fine as long as he doesn't carry any ideas about my food."

Not bothering with Wu Zhou either, he minded his own business and began eating his egg fried rice.

# Chapter 35: Mistress

---

Wu Zhou finished eating his egg fried rice, but his heart wasn't happy at all.

Seeing the sparkling and translucent beads of rice in everyone else's plates, while his plate was sparkling and shiny from the grease. From a look, he knew that too much oil had been added to it. Pushing aside the rice grains on top, the plate still had a thick layer of grease.

Whereas the egg and the rice grains were extremely loose in others' plates; there were even some grains that had still not scattered during stir frying and was even in a complete clump in his. The rice beads that were covered in egg yolk and egg white were sparse while there was also a trace of MSG taste when it was consumed inside the mouth.

The reason for these bullcraps was disparity.

As for the seaweed soup, bringing it up simply called up a bunch of bitter tears. Leaving the unbearably turbid soup aside, the seaweed inside were all in small broken bits and felt exactly like plain boiled water that had been soaked with the type of fragmented seaweed that cost 1 RMB per 1kg. Wu Zhou, who had learned to be picky as a result of the seaweed soup in Yuan Zhou's restaurant, felt that the chlorine powder in the soup was simply too strong. It was practically atrocious.

The pickled radish had been mixed in with chili oil, sugar, and

salt, and was rather tasty when he normally ate them. Eating them now however, immediately made him feel like vomiting. The chili oil was badly seasoned and had a fishy smell, it had too much sugar, the taste of salt was too prominent, and finally the palatable taste of radishes was simply missing.

It was truly a textbook situation of: “It was truly fine, until they were compared.”

With tears flowing in his heart, Wu Zhou continuously forced himself to imagine that the egg fried rice he'd eaten was the one from Yuan Zhou's small restaurant. However, the more he imagined it, the more he recalled the flavour he'd tasted in the past. When he came back to his senses, he felt that the flavour he'd thought was fairly good in the past had become even harder for him to stomach all of a sudden.

Wu Zhou returned to his home and dropped his bag. He didn't feel like moving anymore and simply slept all the way like that till daybreak.

“Knock, knock, knock”

A series of knocking noises had reverberated through the house, and Wu Zhou, who was deeply asleep, awoke in an instant.

“This is bad. Today's the day my girlfriend is coming over, I didn't even change my clothes”



Wu Zhou hurriedly changed into his pyjamas and went over to open the door with a feigned appearance that seemed like he had just awoken.

“You’re here. Did you have your breakfast?”

At the entrance stood a girl with a short bob cut who possessed a thin and weak stature. She had an appearance that was delicate as well as pretty, and wore a white gown. This was actually Wu Zhou’s girlfriend, Zhuang Xinmu.

“You went to bed late again? It’s already 10 am! Did you work overtime yesterday? You didn’t give me a call at all.” The short bob cut girl looked at Wu Zhou, held up the bag with breakfast for him to look at, and asked in a manner that was like firecrackers going off in succession.

“No, the company let us punch out ahead of time.” Wu Zhou had always been unable to lie while facing his girlfriend.

“If you didn’t work overtime, why do you have such an exhausted expression?” Zhuang Xinmu looked at Wu Zhou suspiciously and went forward to place the breakfast on the living room’s table.

“That isn’t it, I was very tired to begin with so I slept once I came back. I will definitely give you a call in advance next time. Let me go wash my face and rinse my mouth first.” Wu Zhou scratched his head and fled to the toilet in an instant.

This place was close to the 3rd loop, and the rent wasn't expensive as it wasn't at the city center. Thinking that his girlfriend would totally come here every week, Wu Zhou rented a house. It was more convenient this way, and there would also be no one who would bother them. This house was akin to a sparrow; Even though it was small, [all of its vital organs were intact](#).

TL Note: Basically small and complete in every detail.

“This guy.”

Nagging him with that, Zhuang Xinmu began to tidy up the room.

Wu Zhou was a guy, and what's more, a guy that had a girlfriend. Naturally, he wouldn't wash his clothes, even if there was a washing machine around. Zhuang Xinmu was currently searching the whole house for dirty clothes, she then arranged it properly according to their pattern and tossed them into the washing machine.

She then picked up some of the rubbish all over the floor. As there were food placed on the table, it wasn't a good time to sweep the floor. While she was also tidying the junk left on the sofa, Wu Zhou came out of the toilet.

“Come over here and have some breakfast.”

“Okay.”

“Thank you, Mu-mu.” Wu Zhou stepped forward and kissed Zhuang Xinmu on the cheek as a way to butter her up.

“Alright, quickly eat your food. Otherwise, it will be late soon.” Zhuang Xinmu shook her head in an amused manner, and pulled at Wu Zhou to sit down.

.....

“Shall we have some steaks for lunch outside?” When they were almost done with breakfast, Zhuang Xinmu suddenly said.

“Okay.” Wu Zhou readily agreed without much thought.

After agreeing did he found out that the amount of cash on himself was seemingly little and was just more than 200 RMB. It should still be enough for eating steaks, right? Wu Zhou felt somewhat nervous in his heart.

“In that case, let’s see a movie once we’re done eating. There’s a movie recently that I really want to watch. It’s been playing for quite a few days. I was holding off so that I could watch it with you.” Zhuang Xinmu smiled and a tiny dimple appeared on her face.

“Sure.” Wu Zhou saw his girlfriend was so happy and had all of a sudden forgotten that the money in his pocket was simply not enough.

Only then did he somewhat panic.

Zhuang Xinmu and Wu Zhou had been together for a number of years and were very familiar with one another. She had caught Wu Zhou's flustered expression as soon as he had revealed it.

"What's wrong? Do you not want to go?" Zhuang Xinmu asked suspiciously.

"No, no. It's not that I don't wish to go. " Seeing that his girlfriend had mistaken as his expression as unwillingness, Wu Zhou promptly explained and spoke the true reason.

"It's because I have only more than 200 RMB remaining as my living expenses, the rest have all been used up." Wu Zhou embarrassingly said.

"Have been used up? There are still 10 days left in this month, did you buy something?" Zhuang Xinmu knew her boyfriend, he treated her well and had never squandered his money. He would also inform her about any major things he bought. For someone who would normally still had 1000 RMB remaining as of this moment to now suddenly say that his savings had been quickly used up, this was extremely strange.

"I didn't buy anything. It was just for food." Wu Zhou thought of the delicious food in Yuan Zhou's small restaurant and felt himself start to drool exuberantly. He quickly drank a mouthful of porridge and swallowed it down.

However, this reaction was interpreted as a guilty conscience in

Zhuang Xinmu's eyes. Why would he lower his head and feign eating if he didn't have a guilty conscience?

"Do you have something that you're keeping a secret from me?" While saying that, Zhuang Xinmu's tone had already turned very dangerous.

"No, it's just that single matter." Wu Zhou had a puzzled expression on him. He didn't understand why his girlfriend's tone had suddenly changed. Normally, it was her who told not to be so frugal and eat something good.

"Oh? Then how do you use up your money that quickly?" Zhuang Xinmu saw that Wu Zhou had an innocent look on him and the anger value inside her heart soared in a flash.

"It was used exactly on the food." Wu Zhou honestly explained.

"Did you guys go out for a dinner party? Are you the one that treated them?" Zhuang Xinmu began to fire off questions one by one.

Whereas Wu Zhou was obediently sitting down and answering them in a serious manner.

However, all of these, along with Wu Zhou's out of the blue confusion in the morning and the actions he took while drinking his porridge earlier, made Zhuang Xinmu feel that the guy was definitely concealing something from her.

All of a sudden, she once again thought of something her confidante had said about how being separated made one liable to two-time. She sized Wu Zhou up from top to bottom and was wondering if a younger woman had really fallen in love with him. Sure, he was still doing alright in the looks department, and his job was passable too.

In this short moment, grief-stricken, she said, “Speak, have you fallen in love with someone else?”

Zhuang Xinmu’s small, delicate and pretty face were filled with anguish, tears already pooling in her eyes.

Wu Zhou immediately panicked, “That’s not true, why would even think of that? It was all used on food. I didn’t use it on anything else.”

Even though the two had been with each other for a number of years, Wu Zhou had never imagined how this issue of expenses had turned into a matter where he was involved with some other girls. In Wu Zhou’s eyes, it was a completely different matter\*. However, the reason that Wu Zhou had comprehended these past few years was that coaxing a girlfriend that was crying would always never go wrong.

“Mu-mu, calm down. It is really nothing...”

The coaxing lasted for exactly half an hour. At lost last, Zhuang Xinmu regained her composure, while Wu Zhou heaved a sigh of

relief. After thinking about it for a while, he decided to test the waters and asked.

“It was truly used on eating food. Our company had opened a store beside it and the food was extremely delicious even if it is rather expensive. How about we go and eat there in the afternoon?”

# Chapter 36: The Grumpiness From Waking Up

---

The coaxing lasted for exactly half an hour. At long last, Zhuang Xinmu calmed down and Wu Zhou had also heaved a sigh of relief. After thinking about it for a while, he decided to test the waters and asked.

“It was truly used on eating food. Our company had opened a store beside the restaurant, and the food was extremely delicious even if it is rather expensive. How about we go and eat there in the afternoon?”

“Alright, we’ll go there in the afternoon.” Zhuang Xinmu readily agreed. She actually wanted to see what sort of dishes the restaurant served which would force her boyfriend to constantly keep them in mind.

“No problem, Mu-mu will definitely like them.” Wu Zhou smiled and said while stroking his girlfriend’s head.

Elsewhere, while the atmosphere in Wu Zhou’s entire house was brimming with pink bubbles, it was much more solemn at Yuan Zhou’s place.

To explain this fully, we have to return back to the morning where Yuan Zhou had come to the conclusion that the time he had to sleep had decreased lately.



He had to get up at six thirty every morning to knead dough and scoop filling. To Yuan Zhou, someone who had ceased waking up early ever since he graduated from high school, it was actually a little tough. Before, when he was working, he only needed to reach there at ten in the morning, but it was a lot earlier now that he had to open up his own shop.

Remembering that today was Saturday, and that it was basically a rest day for most of the workers here, Yuan Zhou slept in. If nothing unexpected happened, Yuan Zhou would sleep until ten thirty, but something unexpected did happen.

“Why has the young chef still not opened his shop?” Ever since the grandpa had been subdued by the taste of the egg fried rice and soup dumplings, he had turned into a faithful customer. However, he would generally only come every now and then, as he still needed to show some support to his wife’s cooking.

Naturally, he came together with his wife, whom he had brought along.

“Old man, that young chef wouldn’t be planning to not open his shop again, right?” With a head of grey hair, the affable wife stood next to the grandpa and asked doubtfully.

“That shouldn’t be, Boss Yuan only closed once.” Wu Hai said, strolling over lazily.

“It’s already eight thirty and should be time to open.” Said the grandpa, looking at his watch.

“Aiyo, I’m starving. This young chef’s soup dumplings are just too delicious, even if the portion is too small.” The granny mused while smiling.

Under the eye of the diligent Yuan Zhou and the assiduous grandpa’s insistence, the granny still ended up eating the soup dumplings.

The granny, who had been incessantly rushed over here early in the morning by the grandpa, still felt some expectation in her heart, mainly because the egg fried rice combo from last time had been too delicious. Even she who had been cooking for her whole life had to say she conceded. Even with 10 lifetimes, she was hardly confident in catching up to his skill.

The grandpa ordered his meal with familiarity.

“Young chef, two servings of soup dumplings with vinegar.”

The soup dumplings, having been prepared in advance, naturally didn’t take long to be served, so the granny quickly realized the charm of these soup dumplings.

The soup dumplings, steam gently spiraling through the air, had an aroma that, frankly, intoxicated those around.

The aroma of meat from the highest pedigree, along with the mildly spicy hot taste of the fresh ginger and the faint sweetness of

the flour whetted everyone's appetite as soon as they smelled it.

The sparkling, translucent dumpling skin encased the bountiful broth inside, while the filling, which was pink in color, lingered with a firm manner.

The green, compact, cute bamboo steamer, the thin, transparent skin, the distinctly visible broth and mince, together with its mouth-watering aroma, was precisely an image of gourmet cuisine that would incomparably arouse a person's heart.

The granny picked up a pair of brown chopsticks and poked at the seemingly weak dumpling skin, only to discover that it was actually tougher than she thought. Without the slightest hesitation, she placed the dumpling into her mouth to eat after picking it up, her actions mirroring that of the grandpa.

Hiss

The bountiful broth flowed into the granny's mouth in the wake of her actions. The refreshing and natural flavor that belonged to the original taste of the food as a whole was entrapped within it, and it all combined to form a wonderful harmony of flavors.

"Why is everyone waiting here, has Boss Yuan not opened for business yet?"

A regular customer suddenly cut in, interrupting the granny's reminiscing.

Everything had just been in her mind just now; in actuality, she was starving and her stomach was growling with a “grrr” sound. Even at such an advanced age, the granny still swallowed a mouthful of saliva.

“Exactly, we’re dying of anxiety.”

Once again, many people had gathered outside the storefront, and one of them spoke up.

“Who has Boss Yuan’s phone number? Should someone just call him and ask?” It seemed like a very sound idea.

However, everyone looked at each other, only to discover that not a single person had his number.

“Wu Hai, you don’t have it either? You live nearby, do you know what’s going on?” The grandpa asked.

“I don’t know either, I’m so hungry...” Wu Hai suddenly felt very stupid. He lived so close by, yet had never thought of asking for contact details.

An hour passed as they waited. In a just a few, the clock would strike nine, and more and more people came. However, the store still had no sign of opening its doors..

“Forget it, I’ll come at noon. I just feel hungrier and hungrier standing here, I’ll go eat a little something to pad my stomach.”

One person speaking up like this seemed to set a precedent, after which the majority left one after another, with only a dozen or so people remaining. After this dozen or so people waited for another half an hour, they split in half once again.

Now, only seven or eight people remained. Wu Hai paced back and forth on one side in worry, occasionally glancing at the entrance and hoping it would open a little faster.

Again raising his head, Wu Hai then discovered that Yuan Zhou’s window on the second floor was open.

A lightbulb going off in his mind, Wu Hai proposed, “That window on the second floor is open, how about we give a shout?”

“Wouldn’t it be bad if we disturb the young chef like this?” To the grandpa, it seemed like those with good workmanship all had a temper, but as long as their workmanship was really good, it wasn’t regarded as anything major.

“What about it? What if there’s something wrong with Boss Yuan? Let’s call out together.” The man standing beside Wu Hai agreed without the slightest hesitation.

“Let’s yell out...”

Aside from the old grandpa and granny couple, the remaining young people were all in agreement.

“Boss Yuan, Boss Yuan, are you there?” Loud yells rang out from downstairs.

The voices were so loud, even people on the fifth floor all opened their windows to have a look.

Yuan Zhou normally wasn't a deep sleeper either, so he was woken up at once.

The first thing Yuan Zhou did after being so noisily woken up was to get up and sit on the bed in a daze.

After five minutes, the shouts from below grew softer, and Yuan Zhou lay down to continue sleeping. Although he could no longer fall asleep, one would never be able to wake up someone who's pretending to sleep. Yuan Zhou was currently lying flat on the bed, daydreaming. He resolved to stay lost in thought until eleven o'clock before he opened for business. The repercussions of his morning temper was to postpone opening his shop.

.....

When the clock struck five past eleven, close to midday, Yuan Zhou finally opened the doors.

“Boss Yuan, you're at home. Don't you know that you're likely to

lose customers like this!”

The moment he opened the doors, Wu Hai said with a face full of dissatisfaction.

“Mn, how about you come inside.” Yuan Zhou nodded his head, inviting Wu Hai inside.

Wu Hai followed behind Yuan Zhou with swift steps, his whole body emitting a strong atmosphere of resentment. Yuan Zhou even felt as though the temperature behind him had gone down by a few degrees.

“What’s the matter with you?” Yuan Zhou pulled open the arch table’s connector and entered, turning to Wu Hai to ask.

“I’m starving... One set meal.” Wu Hai stared straight at Yuan Zhou, his expression so frightening that Yuan Zhou directly went to prepare the fried rice without another word.

This plate of fried rice was brought out by Yuan Zhou at an unprecedented speed, reaching the table in two minutes. Wu Hai, who received the fried rice, no longer had any complaints. With a face full of joy, he ate the fried rice, drank some of the seaweed soup, and chewed a piece of pickled radish. He was so pleased that words couldn’t be used to describe him. It was almost as if his ghastly face just a moment ago had been but an illusion.

A serving of fried rice did not contain much, and no matter how

slowly he ate, Wu Hai still finished after half an hour. At this time, Wu Zhou, who had brought his girlfriend to the shop, bumped into some of the people who had left earlier in the morning at the entrance.



# Chapter 37: An Increase In Living Expenses

---

When Wu Zhou arrived at the shop with his girlfriend, he bumped into some of the people who had left earlier in the morning at the entrance.

“Boss Yuan, you finally opened your doors.”

“Why didn’t you open for business this morning, Boss Yuan?”

“Boss Yuan, since you didn’t open this morning, can I order the soup dumplings now?”

Wu Zhou had yet to speak when a few of the people who entered together with them began to throw a bunch of questions at Yuan Zhou over on that side.

“Mu Mu, let’s sit here.” Shielding his girlfriend, Wu Zhou astutely sat them down in the two seats closest to the end.

“This shop is really small, there are only eight chairs.” Zhuang Xinmu had constantly been surveying the small shop ever since they entered.

Her impressions could be summed up into one word: small. It was simple and ordinary.

That lasted right up until Zhuang Xinmu’s eyes landed on the

menu on the wall, and only then was it revealed that the extraordinary part of this shop was its prices.

Did this shop take itself to be a fancy hotel? ¥188 for egg fried rice, ¥288 for an egg fried rice set meal. In regards to this, Zhuang Xinmu could only laugh at Yuan Zhou's ruthlessness.

Using strength to pinch Wu Zhou's arm, Zhuang Xinmu gritted her teeth and asked, "Is this the shop where you normally eat?"

Her expression implied that if Wu Zhou dared to say yes, she would tear him to pieces.

"Mu Mu, let's eat first. You'll understand after you eat, just trust me." Wu Zhou knew that no matter how he explained it, she would still be unable to accept this deliberately provocative price.

He could only placate her first. As long as she ate it, his girlfriend would definitely understand.

"Hmph, it'd better be that way." Zhuang Xinmu snorted, and let Wu Zhou off for the time being. Outside, Zhuang Xinmu still gave Wu Zhou face, intending to 'torture and interrogate' him once they returned home. The impression that she had of this shady shop in her mind was actually that it was atrocious.

Yuan Zhou, who had been bombarded with questions, peacefully stood by as if he had entered a state of zen.

The questions continued until it all unified into one: “Boss Yuan, why didn’t you open for business this morning?”

“Because I overslept.” Yuan Zhou replied, unfazed.

It was fortunate that Wu Hai had already finished eating and left, that these few people had only waited for a short while and that the crowd of people who had waited for such a long time had yet to return; otherwise, Yuan Zhou, with his self-righteous reason of oversleeping, might have been torn to shreds by those people who had been waiting to eat the soup dumplings.

“Boss Yuan, don’t you know you’ll easily lose us like this?”

“Don’t you know that doing this isn’t good?”

“Can’t you at least look a bit like you’re ready for business? You should be waking up early every day to start your business!”

Those few people had fallen silent for a moment before they all spoke up suddenly, rebuking him in low voices.

“Mhm, what do you want to eat today?” Yuan Zhou turned a deaf ear to them, abruptly changing the subject.

“You’re too much, Boss Yuan. I’m demanding two servings of egg fried rice to compensate for my wounded spirit.” Seeing that Yuan Zhou did not budge one bit, the others could only directly put forward their own requests.

That's right, the solemn mood they had feigned earlier was also merely because they wanted an additional serving of egg fried rice.

As for actually not returning and such, that could wait until they lost their five senses.

As a bystander watching this scene for the first time, Zhuang Xinmu's impression of Yuan Zhou fell by yet another fraction. Just like the Korean entertainment companies operating under the ban of [Korean entertainment](#), it simultaneously gave rise to a feeling of curiosity as well. What these few people had made a ruckus to request was, to her surprise, merely to obtain another serving of egg fried rice. This was very unfathomable to Zhuang Xinmu.

TL Note: From July 14, 2016, China has prohibited all hallyu, or Korean Wave (K-pop), content in the country in response to the THAAD American missile defense system that South Korea was planning to build.

"No." Yuan Zhou mercilessly rejected this reasonable request, while ruthlessly saying, "People are already starting to wait outside."

The few people used a 'you're heartless, shameless, and aggravating' expression to look at Yuan Zhou.

Yuan Zhou's face was impassive, his expression not changing the slightest.

“Egg fried rice combo...”

The people were overpowered by Yuan Zhou’s overused yet still impenetrable expression, and they settled with ordering their meal.

“Boss Yuan, I also want two servings of the egg fried rice set meal.” Wu Zhou promptly stated when Yuan Zhou looked over.

Yuan Zhou nodded, heading off to prepare the meals.

“Just ordering the fried rice was enough, this one is ¥100 more expensive.” Zhuang Xinmu said discontentedly.

“No worries, everything in here is delicious. Furthermore, it comes with soup. Didn’t you like drinking soup?” Wu Zhou tugged on Zhuang Xinmu’s hand to appease her, thinking for a moment, before saying resolutely, “I’ll let you drink my soup too.”

“Look at your appearance. It’s just a bowl of soup, but it’s as if you’re cutting off your flesh.” Zhuang Xinmu unhappily retracted her hand.

“Ai.... Mu Mu, you’ll understand in a moment.”

“Hmph.”

A young couple’s quarrel was exactly groundless arguments like

this. But for people in love, “pretending” was the norm.

“Enjoy your meal.” Yuan Zhou said as he served up the food for the eight people.

“Thank you Boss Yuan. Right, this is my girlfriend.” Wu Zhou shifted the food in front of Zhuang Xinmu, all while proudly introducing her to Yuan Zhou.

Yuan Zhou’s response was to stoically give a nod of his head.

As for in his mind, what kind of mental response do you want a bachelor to have? However, Yuan Zhou thought that the almighty [FFF Inquisition](#) was an excellent group.

TL Note: The group from Baka To Test To Shokanjuu, which punishes those that had gotten attention to girls.

Zhuang Xinmu looked at this egg fried rice with knitted brows. She discovered that it seemed like there was no egg inside, only that the rice was actually golden-yellow. There wasn’t even any chopped onion or ham adorned on it, and the seaweed soup was also in a very small bowl. With big mouthfuls, it would be all consumed in two or three gulps. As for the pickled radishes, there were even less. She could clearly count how many pieces there were.

This was the first time she had seen an egg fried rice such as this. There was only the practically non-existent egg, and rice.

“Mu Mu, this is for you.” The first thing Wu Zhou did was to pass his bowl of seaweed soup to Zhuang Xinmu.

Zhuang Xinmu didn't reject it. A boyfriend's kindness was something that she still had to accept when it was time for her to do so, to say nothing of a mere bowl of seaweed soup.

Seeing that his girlfriend had yet to move her mouth, Wu Zhou said, “Mu Mu, quickly give it a taste. It really is delicious.”

“Mn.” Zhuang Xinmu replied, scooping up a spoonful and bringing it to her mouth.

Whoosh

In a flash, the deliciousness swept through her mouth. In reality, Zhuang Xinmu couldn't cook much. All she was good at was stewing soup, which she learned to make to nourish her boyfriend who frequently had to work overtime. As a result, her first reaction when she saw the golden egg fried rice was that it didn't have any egg.

Delicious, too delicious.

Now, Zhuang Xinmu felt that the egg fried rice that she had eaten in the past twenty-something years were surely cheap, counterfeit products.

If those weren't fake, then how could this egg fried rice be so

delicious? This was simply a divine existence.

Interpreting it in a certain way, Zhuang Xinmu had truly assumed correctly. This egg fried rice was indeed called a divine-class egg fried rice.

There was still the seaweed soup.

Fuu

In a single gulp, she drank almost half of the seaweed soup. This time, she completely understood why her boyfriend had made such a reluctant expression just a moment ago when he said he would let her drink his soup. Because she simply did not want to waste even a drop of the soup right now. When she thought of how she still had another bowl which she could drink from, her joy felt as though it would overflow.

Drinking the seaweed soup and eating the egg fried rice, she understood very well why the pickled radishes, who was not inferior to the two, only had ten-something pieces that she could clearly count. It was normal for such tasty food to be few in number.

With one set meal in her stomach, as well as a bowl of her boyfriend's seaweed soup and pickled radishes, Zhuang Xinmu felt that her boyfriend really did love her the most. He was willing to part with such delicious food to let her eat it.



Happiness comes at a time when no one notices. Zhuang Xinmu suddenly thought of such a line.

“Next month, you can have four thousand and eat something better, such as this place.” said Zhuang Xinmu heartily.

“But what about buying a house? Wu Zhou was delighted at first, but then he recalled the most important thing in their life and asked hesitantly.

“It’s alright. We’re still young, it won’t hold us up.” Zhuang Xinmu said affectionately while hugging Wu Zhou’s arm.

“Mn. Thank you, Mu Mu, for being willing to wait for me.” Wu Zhou wholeheartedly embraced his girlfriend’s shoulder.

“Mhm! Then give me your soup to drink next time too, alright.” Zhuang Xinmu smiled slyly, like a small fox snatching chickens.

She was a maiden who had been conquered by culinary skill.

# Chapter 38: Shock

---

Yuan Zhou, who had been abused to the point of a bloody face, silently decided to sleep in for tomorrow too and cure his wounded heart.

In his dream, Yuan Zhou was incarnated as the almighty FFF Inquisition and burned that lowlife couple to death.

As a result, on the morning of the second day, the entrance of Yuan Zhou's small restaurant was still tightly shut and the amount of sighs outside the door had doubled. When it came to this type of behaviour from Yuan Zhou, the regular customers felt exhausted too.

That bastard.

Ever since the regulars found out that the incident last time was because of Yuan Zhou oversleeping, they had intended to ruthlessly boycott his small restaurant and make him worry about his business for a little.

However, they unexpectedly discovered that when they would wake up at the time when Yuan Zhou would open for business every day, their stomach would growl in a "grrr" sound to remind them to eat their meal, and they would walk to his small restaurant with feet that do not belong to themselves. Only then could the regulars get a good grasp of the reality; it was Yuan Zhou and not themselves, that held the initiative when it came to the matter of them boycotting or not.

In this manner, a week passed.

Ever since Wu Zhou got his girlfriend's backing, he once again possessed the capital to be unrestrained and came in everyday to eat the egg fried rice at least once. Meanwhile, his girlfriend, ever since the incident that happened last time, would come not only on the weekends, but sometimes once on Wednesday all for the sake of eating a meal. Naturally, it was still Wu Zhou who benefitted from this.

The relationship between the wretched pair had also become better and better, so much so that they entered a honeymoon period once again. Whereas Yuan Zhou, who had to suffer from these injuries, became even more slothful when it came to the matter of him waking up at dawn.

This made the soup dumplings seem increasingly hard to obtain. If the diners knew that this was all because of Wu Zhou's unintentional lovey-dovey actions, there was a possibility that he would deeply understand the line of "How couples that act all lovey dovey die fast".

A foodie that had gone mad already possessed a stunning fighting strength, to say nothing about a group of them.

"Good evening, it's now time for Moe-Moe Culinary Adventurers, does anyone have something he/she'd like to recommend?"

A cute girl who had a hair bun tied up, wore strapped shorts and

a crew neck T-shirt which had white colored letters to go with it, was carrying a phone in the one hand she had facing towards herself. She didn't walk properly either; even when she was walking backwards, she was doing so while jumping up and down, making passersby worry if she would slip and fall.

On a closer examination, the quick witted and cute face of the girl appeared to be even more petite and cute on the tiny phone's screen. It was the loli appearance that was fashionable at the moment. From the looks of it, she was a streamer.

“All of your recommendations weren't reliable at all! There's no food here, I'm going to find something delicious!” The cute girl whose streamer ID was “Have you let go yet, I still have to praise your sister” and real name was Wang Meng wrinkled up her nose while saying in a cute tone.

Using a wall as support club: “Streamer, I very much appreciate this skill of yours. How do you walk backwards without hitting the wall.”

The lonely one that has gotten up: “Hurry up and eat something streamer. What I like most is to see you eat something, it totally whets my appetite.”

The years were heartless, T life: “Streamer, there's someone behind you...”

Sentences such as those flooded the screen and passed by. It appeared that Wang Meng's popularity as a streamer was pretty

good.

“Alright, I will bring everyone to eat something good at once!” Wang Meng saw that a majority of the messages on the screen were all requesting for tasty food and began to look all around. Needless to say, the actions she made were both cute and natural.

When Wang Meng had finished saying that line, the messages on the screen had also turned into a sea of applauding voices.

Wang Meng was currently looking all around and suddenly looked at Yuan Zhou’s small restaurant which had a sparse number of people within.

“Look, this shop doesn’t have a signboard on it.” Saying which, she moved the handphone upwards. After moving it down, she continued, “The environment also seems like it opened for business not too long ago. Let’s go and give this new shop a try.”

The commentators were basically unable to wait any longer, but Wang Meng was not a bit anxious. Bringing the crowd that was watching the live broadcast to examine its exterior appearance from various angles at her own pace, she looked like an adventurer.

Using a wall as support club: “Moe-Moe streamer, if you are at someone’s store entrance any longer, the boss is going to chase you away.”

The lonely one that has gotten up: “I’m here to watch you eat something, so quickly eat something~”

“Alright, I’m very hungry too. I’ve also completed my exercise today so I can eat a bit more.” Wang Meng did a cheering sign, lifted her phone and entered Yuan Zhou’s small restaurant.

This time, Wang Meng properly walked, so as not to trip over the threshold.

It was just 5pm in the afternoon. At this time, the amount of visitors that were in Yuan Zhou’s small restaurant were currently still few in number. There were only the frequent customer Wu Hai and three other new customers.

“Boss Yuan, you’re too insincere. How about this, can you tell me whether you’re opening for business tomorrow morning?” Wu Hai looked at Yuan Zhou and asked after finishing his egg fried rice, shamelessly rubbing his stomach.

“No idea, no one is able to accurately speak of tomorrow’s matters.” Yuan Zhou swallowed a mouthful of water and his unperturbed face brought with it a natural expression.

Wu Hai had an expression that looked as if his balls was aching and said, “Boss Yuan, you’re someone that opened your shop to do business. Just treat it as me begging you and give me a clear signal. How about I give you a call, that works too.”

“Out of the question.” Yuan Zhou continued to reject.

Yuan Zhou wasn't dumb either. If he give Wu Hai his phone number, the chap would definitely act as a human alarm every day at dawn and interrupt his sleep pattern. Recently, Yuan Zhou was very pleased with this type of lifestyle where he could sleep until he woke up naturally every day.

When he woke up, he would sometimes get up to make some soup dumplings and sell them. There were six hours of operation in a day, with two in the afternoon and four at night. Yuan Zhou had a large amount of free time remaining which he actually prepared to learn something to enrich himself.

Naturally, the prerequisite for this leisurely lifestyle was that the turnover from operating for six hours every day was no different from the past. Saying that a large amount of cash was amassed every day was also not an exaggeration.

Wang Meng who had just entered had witnessed such a large drama and was vividly engrossed, listening in at the corner. Occasionally, she would also send out some texts and do some exchanges with the viewers.

In the scenario where someone was nearby, it was still possible for the streamer to not say anything and only send out words, pretending to be a quiet beauty.

Wang Meng stepped forward and sat at the stool in the very middle. She raised her phone and began to adjust the angle so that

it could capture both the appearance of her eating the food and her good looks.

Yuan Zhou's tables had been worked on to be very clean. There was no salt, vinegar on the tabletop like other stores. As for napkins, this was generally prepared by the customers themselves, therefore the long table did not have any supporting objects that could be used to lean against in order to prop an object up.

Needless to say, as a streamer, she had come prepared with a complete kit. There was a large pocket in the strapped pants that Wang Meng wore, with a reach of her hand and a grab, she then took out a mini bracket, what's more, the type that stuck to the surface of a table.

“Creak”.

In just a moment, she stuck the bracket onto the table, and placed the phone on top of it. Once she had finished adjusting the angle, she continued to draw things out of her pocket.

Seeing that the table did not have napkins, she felt around and took out the napkins she had with her again as well as a wet wipe for her hands. The normal pocket of hers gave the impression of Doraemon's treasure pocket.

Scooping out items from this normal sized pocket had long been in Wang Meng's repertoire.



Wang Meng who was currently cosplaying as Doraemon suddenly saw the screen being flooded with a line.

The years were heartless, T life: “Streamer, hurry up and look behind you.”

At the very beginning, it was just this person whose id was “The years were heartless, T life”. This person frequently told her to look behind and that there was ghosts and what not as a way to frighten people. As a result, Wang Meng didn’t take it seriously at all, but not too long after, the screen was all filled with similar messages.

Reader 160723010701067: [My god, your baby is having trouble with breathing, I need the streamer darling to quickly look behind.]

Haughty Palace Rain: “Hurry up and tell me that that isn’t real, look behind, streamer.]

The lonely one that has gotten up: “Streamer, there’s a juicy news behind you, hurry up and take a look.”

73721: “Behind. The wall behind the streamer is so scary.”

This chain of “look at the wall behind” lines had already made Wang Meng’s heart felt a little afraid. She was clueless as to what exactly lay behind her that made things turn out this way.

Turning her head behind——

## Chapter 39: Simple-Minded

---

The astonished streamer, Wang Meng, decided to follow her audience advice to look behind her.

While trembling, she turned her head slowly.

90 degrees.

Then she turned her body a 180 degrees.

Then...

“Did I misread it?”

Wang Meng screamed. She simply did not dare trust her eyes. After rubbing them, she took another look again.

It was still the same. Wang Meng’s expression was as if she saw a ghost.

What she saw was the price list of Yuan Zhou’s restaurant on the wall behind her, where the prices were clearly marked.

Egg Fried Rice: 188RMB /serving

Egg Fried Rice Set: 288RMB /seving

Soup Dumplings: 66RMB /serving

If the price list had not indicated it was in RMB, Wang Meng would have definitely thought it was in JPY. Who had ever heard of such an expensive Egg Fried Rice dish? A bowl of Egg Fried Rice here could buy 20 bowls in other restaurants.

Furthermore, there was even a note beside the prices. “Each customer may only have one serving per dish in this restaurant.”

That was funny, truly hilarious. Would anyone even order a second serving with this price?

Did he truly think that the rich were all fools?

[Meng Meng got frightened. Come into my arms for comfort],  
from Image of South River.

[Meng Meng, don't be scared. You can afford it. Let me help you now], from Proud Rain of the Southern Palace. After saying that, he immediately transferred 500RMB worth of electronic currency to her.

[Take the money and eat two bowls. Go], from Proud Rain of the Southern Palace.

[Meng Meng, please hurry up and help us taste the 288RMB Egg

Fried Rice Set], from Seemingly Disguise.

This kind of audience who would support her for nothing was most appreciated by Wang Meng. When she found so many people requesting for her to give it a try, she could only go for it.

Streamers were the same as authors. They had to comply with the audience or readers requests.

“Boss, what tasty dishes do you have?” Wang Meng asked directly.

“It’s all written at the back, check it yourself.”

With his sensitive hearing and sharp sight, Yuan Zhou had already figured out that this girl was a network streamer. She had been holding on to her phone and talking ceaselessly to it ever since she came in through the entrance.

“Why does everyone keep asking me to look behind today?” Wang Meng responded with a smile, as she complained silently in her heart.

[The boss rejected the acting Meng Meng’s cute act. It’s okay Meng Meng], from Lord Little Bull.

[Meng Meng, don’t forget my 288RMB Egg Fried Rice Set], from Engage.

While saying that, the two people transferred her an extra 100RMB respectively.

“Boss, please give me one Egg Fried Rice Set.” Wang Meng ordered the most expensive dish straightaway, as per her audience request.

“Ok. Hold on.”

Yuan Zhou’s voice always had a magnetic charm to it. Besides the beard, he could be said to be of the mature type. People rarely expected him to be only 24 or 25. They were more likely to think that he was 30 or so.

His magnetic voice attracted all the little girls on the other side of the screen instantly.

[Meng Meng, take a photo of the boss and show us. You haven’t recorded the appearance of the boss yet], from Proud Rain of South Palace.

[What a magnetic voice the boss has! I’m a fan of his now], from Somebody Styled.

[Show us an HD photo of the boss], from Cool Cold Ink.

While reading the messages on the screen, Wang Meng stuck out

her tongue and said, “No problem. Let me take the photo for you. But don’t forget about me after you see him.”

The audience watching the live scene loved these kind of performance by Wang Meng the most. While speaking comforting words, there were many transfers given as well.

At the moment, Yuan Zhou was carrying the Egg Fried Rice to Wang Meng. Therefore, she seized the chance to turn the camera towards Yuan Zhou.

[Meng Meng, the boss is the mature type, my favourite], from Kiss the Group.

[A mature boss type! So cute! That’s awfully terrific], from Love You Forever.

[A serious and cool mature type boss along with a cute loli streamer. My mind is giving me new suggestions for a story], from Confused Extraordinariness.

Such messages appeared on the screen. It seemed that her audiences did not include only males, but also girls who enjoyed this type of gourmet programme.

“Please take your time and enjoy,” Yuan Zhou said the customary words as he set down the tray.

“Boss Yuan, since you won’t tell me if you are going to be opened

for breakfast tomorrow morning, I have to eat more the usual today in case I get hungry by then,” Wu Hai requested in an innocent manner.

“This request is fairly reasonable,” Yuan Zhou said earnestly as he went up to Wu Hai and the other regular customers.

“See ? Never give up! Look, I finally succeed!” Wu Hai shook his neighbor excitedly.

“Boss Yuan, I want another one, too. I have never eaten my fill, thus every night, I wake up due to hunger,” the one being shaken said in a miserable tone while trying to get rid of Wu Hai.

“I haven't’ finished speaking.” With his hands folded across his chest, Yuan Zhou looked at the excited Wu Hai and then continued, “It’s a fairly reasonable request, but I refuse.”

“Huh?”

Once he spoke those words, besides Yuan Zhou and Wang Meng, the other five customers froze immediately.

Yuan Zhou was the culprit while Wang Meng was being conquered by the delightful Egg Fried Rice Set. She had almost forgotten about her live broadcast, proving how superb the taste of the set meal was.

If Wang Meng had to pretend on her previous broadcasts and



show an intoxicated expression while eating those food, it was completely unnecessary now. This dish was far too delicious.

This could be seen from the numerous messages on the screen

That blissful expression while savouring her meal made the audience on the other side of the screen hungry. Even those that had just eaten were not exempted.

“Baji Baji”

Only after chewing and swallowing the last mouthful did Wang Meng started to speak again. “My goodness, it’s super delicious, absolutely delicious. This restaurant is the best one that I have ever visited. Those exotic and rare foods cannot even hold a candle to this bowl of Egg Fried Rice.”

“Yes, delicious, this kind of delicacy cannot be fully described by words.”

After praising it, Wang Meng found numerous messages on the screen asking for her to eat another bowl and also for the address of the restaurant.

[I strongly implore Meng Meng to inform us of the restaurant’s address. The money has been paid to you], from Image of South River.

[Meng Meng, please share your location. Your expression is so

blissful while eating, that I couldn't help finishing three packs of sunflower seeds], from Robolan119.

[I just finished eating another bowl of the instant noodles as well, since I almost starved while looking at the screen. I have decided to taste the 288RMB Egg Fried Rice Set. Please give the address of the restaurant], from Dark Cloud in the Blue Sky.

[Doesn't anyone want to watch Meng Meng eat another bowl of Egg Fried Rice? The meal expense has been paid for. Please order another serving], Seemingly Disguise rewarded her with another 300RMB.

[Meng Meng, the way you eat is super cute. Please order another serving and share with us the location of the restaurant], from Night City and Desert Smoke.

.....

“You guys are so merciless. You would abandon me just for a dish!” said Wang Meng while pretending to be sad.

Only after she found that the messages started to revolve around her again did she praise Yuan Zhou's small restaurant. She was quite good at interacting with her audience.

“The address has been shared. Maybe you'll get a chance to have a live broadcast together with me.”

“But in all seriousness, this restaurant serves really good food. I will definitely order another serving.” Wang Meng said while smiling, with a seemingly dazed, honest and sweet expression on her face.

Wang Meng raised her head and looked at Yuan Zhou eagerly, saying, “Boss, please give me with another serving of the Egg Fried Rice Set.”

“Beauty, the rules of the restaurant are written on the wall. Please take a look behind you.” Yuan Zhou refused her mercilessly while pointing to the wall behind Wang Meng.

“Each guest may only have one serving per meal. Request for more is not acceptable.” Wang Meng uttered aloud subconsciously.

Those words were glaringly obvious in contrast with the white wall.

Wu Hai and the rest were already preparing to watch the show. They expected the little girl to be defeated by Yuan Zhou’s rules and leave with a heavy heart. However the words she uttered next completely took them by surprise.

Even Yuan Zhou didn’t expect it...

## Chapter 40: Completing The Mission

---

“Each guest may only have one serving per meal. No additional servings will be allowed,” Wang Meng read aloud.

“Then forget about the set meal. Just give me a serving of Egg Fried Rice, please,” said Wang Meng.

The onlookers, Wu Hai and other customers, were smiling, anticipating the scene where the girl got mercilessly rejected.

Just as Yuan Zhou was about to refuse her request, the system suddenly responded.

The system read, “This request doesn’t break the rules.”

Yuan Zhou swallowed back his refusal abruptly. He carefully checked the characters sent by the system that were still lingering in his mind.

“No problem. Hold on, please.” Yuan Zhou nodded his head calmly, then prepared to go to kitchen and cook.

Wu Hai and the other onlookers were about to portray their glee, but then their expressions changed into looks of surprise, disbelief and incredibility.

Wu Hai leapt from his seat and asked, “Boss! What’s wrong with you? Are you gonna break your rules today?”

“That’s right. We have been here for so many times, but you have never agreed to give us another serving. This girl only asked once, and you just simply agreed. What’s the matter with you?” The other onlookers couldn’t keep calm anymore, thus they started to stand up and complain one after another.

“Boss Yuan, this is unacceptable.”

“You went against your rules just for a beauty. How could you do this?”

Just then, Wang Meng stared at them with her cute eyes and said meekly, “I didn’t order the same dish. I ordered the Egg Fried Rice this time, not the set meal. They are different dishes, aren’t they?”

“Huh?”

The formerly noisy adults instantly froze, as if they were petrified.

“What the hell? Can that actually work?”

“Why didn’t I think of such a solution? Yes, each dish can only be ordered once. However, wouldn’t we get two servings by ordering another dish?” Wu Hai couldn’t help thinking.

“Good idea. Why didn’t I think of this method?”

“This could actually work. Every dish can be ordered once!!!”

The several customers were all ruminating over this method, astonished by the simple solution.

Not many people could accept and learn from their mistakes. Usually, they would either give excuses or blame others. For example, the current Wu Hai.

“Boss Yuan, you have been deceiving me.” Wu Hai, an adult man with a mustache, made a gesture of clutching his heart like some actress. With the flames of resentment blazing behind him, he glared at Yuan Zhou.

He acted as if Yuan Zhou had done something unforgivable, even by the heavens.

“Boss, you are so unkind. Why didn’t you tell us earlier?” another customer agreed and said with a frown.

Facing this question, Yuan Zhou answered frankly, “That is because all of you have never ordered the dishes this way.”

Actually, even Yuan Zhou himself didn’t know of this method, otherwise he would have already told everybody. While thinking

of all the money that slipped out of his grasp, Yuan Zhou's face became serious.

His reply made the customers speechless.

Eventually, it was Wu Hai who reacted first, saying anxiously, "Then I also want to order a serving of Egg Fried Rice."

"Me, too. I also want to order a serving of that."

The several people ordered their dishes, all talking at once. Only then did they glance at each other with a self-mocking and bitter smile. This really was a blind spot in their thinking.

Fortune's wheel is ever turning. It was now Wang Meng's turn to watch the fun.

Seeing the previously agitated customers being silenced by a mere response from Yuan Zhou, Wang Meng made a "keep quiet" gesture. Then she smiled privately, covering her mouth.

[The boss sure has a personality, but Meng Meng is still the cutest....Catch my gift~], from Yteuje.

While saying that, the characters appeared on the screen again showing the gift transfer.

[The boss looks rather skillful. Meng Meng, are the dishes really

that delicious?], from Direction Idiot Looking for Help.

[Meng Meng, don't waste your time watching the others make a scene. Focus on your job and concentrate on the meal. Come on, Meng Meng], from Whipping Palace.

[The boss does have a point, thus I have nothing to say. Anyway, does anyone want to try the dish together?], from Regretful.

[Meng Meng's expression was so joyful just now. I want to see her eat again. Of course, she's also cute when she smiles], from Good Person Lacking the Moon.

“Don't worry, everybody. The Egg Fried Rice is here now. Have a good look at the dish this time before I eat,” Wang Meng said while raising the freshly fried Egg Fried Rice, just like presenting a treasure.

While saying that, she moved close to the camera.

The God Tier Egg Fried Rice prepared by Yuan Zhou did not merely have excellent taste, but also had a great appearance. It encompassed all the features that a delicacy should have. These include color, flavor, taste, shape and meaning. Placed under the camera lens, the dish was like a work of art.

It was totally different from the other so-called delicacies which had to go through elaborate beautification, lighting and angle selection. Yuan Zhou's dish gave off the same effect as those



delicacies, even though Wang Meng just casually shoved it onto the camera screen.

[Woah, my goodness. Meng Meng, did you just casually take that? It is far better than those pictures of famous cuisines], from Yteuje.

[I don't know why, but I almost bit the screen just now. It must be an illusion. This is a photo, right?], from Thief of Cuisine.

[Meng Meng, wait for me. I'm so hungry that I need another packet of instant noodles], from Dark Cloud in the Blue Sky.

“I know you guys want to eat it too. But for now, Meng Meng is going to help all of you savor it first.” After saying that, Wang Meng picked up her spoon and started to taste the dish. Meanwhile, gifts filled the screen, which made Wang Meng eat even more happily and carefully.

“I feel like I am finally full for the first time in my life. This second serving of Egg Fried Rice is really too difficult to obtain.” Wu Ha's occupation involved artistic creativity, thus he was quite emotional in his daily life. If not for fear of affecting the taste of the Egg Fried Rice, he would have already held the dish and cried.

“It really wasn't easy. Boss Yuan deserves the nickname of Compass. He is principled, but yet so deceptive.” It was another customer who had begun crying over the second dish.

“Wonderful Egg Fried Rice! I can finally have two bowls for each meal. Life is so good now.” Another person started to devour his dish fervently with chopsticks.

“However, you don’t have enough money to afford that.” A cold ridicule came from the neighboring person.

“Don’t worry. I can work hard to get promoted and increase my salary. The goal is to have 6 servings of Egg Fried Rice every day.” the hard-working customer insisted.

Upon hearing this, Yuan Zhou raised his eyebrows. He never thought that his Egg Fried Rice could have such an effect.

“Thank you, boss. I’m leaving now.” Wang Meng turned off the live broadcast, then said goodbye politely to Yuan Zhou.

“You are welcome. Take care.” Yuan Zhou sent off his final customer Wang Meng.

With a loud “Peng”, Yuan Zhou shut down the door of the restaurant.

Afterwards, Yuan Zhou started his daily routine of chucking the plates into the advanced dishwasher. He didn’t have to do anything himself.

The system read, “Mission completed. The reward can be

claimed now.”

Yuan Zhou was climbing the stairs at this moment. He halted for a second, then quickened his footsteps.

He pounded up the stairs so fast that each step gave off a loud “Dong Dong” sound.

He threw open the door and quickly entered his room. After tossing his phone on his quilt, he sat down and tapped open the mission status.

[Mission 2]: Since host has gotten some fame in the neighborhood, please obtain more than 1000 recognition points on the internet within 20 days.

(Mission status: 1000/1000 completed)

[Mission reward]: Clear Soup Noodle (Available to obtain)

“How did I complete the mission so fast?” After asking that, Yuan Zhou realized what a dumb question it was. The reason must be because of the live broadcast.

Of course, the system ignored Yuan Zhou’s question.

After receiving the Clear Soup Noodle, the cooking method swiftly emerged in Yuan Zhou's mind. Not until then did he realize how different the noodles in his Clear Soup Noodle were compared to ordinary ones.

Now, the Clear Soup Noodle was finally in his grasp!

# Chapter 41: A Bowl Of Clear Broth Noodle Soup (Part One)

---

“Coo…….”

The sound of hunger emitted from his stomach and woke Yuan Zhou up. He had been lost in thought, admiring the cooking methods of the Clear Broth Noodle Soup.

“Oh, yeah. I haven’t had my dinner for today. Why don’t I prepare a bowl of these noodles for my dinner?” Yuan Zhou muttered to himself solemnly. He had completely forgotten about the two bowls of Egg Fried Rice that he ate earlier.

“Dong Dong Dong”

He quickened his pace, hurrying downstairs.

“Pa”

He flipped the kitchen’s light switch. Instantly, the entire kitchen became as bright as it usually was during the day. It was as if there were shadowless lamps illuminating every corner of the kitchen. Of course, the lighting in the main hall was different. Its brightness was set to provide the maximum comfort for the customers. Therefore, one wouldn’t feel tired even while wearing glasses for a long time in Yuan Zhou’s restaurant.

Just as Yuan Zhou expected, he found something new after looking around the kitchen.

The characters “All Purpose Flour” had appeared on a new cabinet. It stood next to the one that contained the flour used to make the Steamed Pork Buns. Meanwhile, a new cooking pot for the noodles had emerged beside the frying pan. However, it was different from those that Yuan Zhou had seen before.

Usually, normal pots were used in other restaurants. Those were large, thus could prepare plenty of noodles in one go. Nevertheless, the one in Yuan Zhou’s kitchen was like a Kanto cooking-styled pot ①. The only difference was that each grid was big enough to cook approximately 100 grams of noodles.

There were 12 grids in total, with a total of 3 rows and 4 grids in each row. After looking carefully and touching them, he discovered that the grids were totally sealed from one another by the means of a partition.

“Peng Peng”

The clear and melodious sound of the handle told Yuan Zhou it was made of porcelain.

“System, isn’t this heat resistant porcelain?”

Yuan Zhou had once been to Jingdezhen, which was famous for its porcelain wares in China, during his university days. So he

knew some rough categories of porcelain. He recalled that the skill level required was extremely high to create heat-resistant porcelain.

The system read, “This cooking pot is indeed created using heat resistant porcelain, after going through a sophisticated process. Therefore, the finished product can be said to be top graded.”

“Can I sell this pot and exchange it for another?” Yuan Zhou asked while holding his head.

The system read, “The taste and nutrition value of the noodles cooked in this pot will have the best effect, thus this tool is unavailable for sale.”

“Ho Ho”

As far as Yuan Zhou knew, the heat resistant porcelain could be used as materials in structures that were required to withstand high temperatures. It can be used in many fields including astronavigation, atomic energy, electronic technology, machinery, chemical industry and metallurgy. It was an indispensable heat resistant material for engineers, with wide varieties and extensive applications.

Yet, now the system had provided him such materials just for a mere cooking pot. He was in awe of the system.

Moreover, Yuan Zhou found that the frequency of which he used

“Ho Ho” had increased exponentially ever since he bumped into the system. He suddenly longed for the previously days when he rarely cursed or gave sarcastic laughs.

As for the new water tap that appeared at the side, the words “For Kneading Dough Only” were too obvious to be missed.

Yuan Zhou grumbled for a little while in his mind, and then he opened the cabinet filled with the flour calmly.

The unique fragrance of the wheat spread out as soon as the cabinet was opened.

“Peng”

Yuan Zhou took up a 50 diameter terracotta pot and set it on the nearby azure stone countertop. Then he started to scoop up the flour with a clean wooden spoon free from any filth.

The current flour had different characteristics from the previous one used for the Steamed Pork Buns. First, the flour wasn't the usual snowy white that was commonly seen. Instead, it was slightly yellow. With his sharp sense of smell, Yuan Zhou also captured a different fragrance from it.

He opened the cupboard and found a coarse porcelain bowl that had just appeared in it. It was light brown in color and had cloud patterns on the exterior surface. Although made of coarse porcelain, it was nevertheless fine and smooth, unlike ordinary



ones. Furthermore, he could see that the bowl hadn't been processed with ceramic glaze before.

“Hua Hua”

Yuan Zhou collected two big bowls of water and then started to knead the dough.

That's right. The noodles from the Clear Broth Noodle Soup recipe rewarded by the system had to be made from the very beginning.

If there were a standard for kneading dough in the world, then Yuan Zhou's actions could be said to have textbook form, but at the same time, he had hints of uniqueness in it. This was because although his movements were elegant, they also contain his own personal style in it.

The dough gradually became smooth and delicate in Yuan Zhou's hand; the yellowish color had been replaced by a seemingly shiny glister. Furthermore, the fragrance was all contained within the dough, hence no smell was emitted.

On the other side of the azure stone countertop, Yuan Zhou scattered some dry flour, took out the dough and then started to flatten the dough with a rolling pin.

Of course, even the rolling pin was extraordinary. It was a huge rolling pin classified as “Zou Chui”①, which was specially invented

for rolling noodles.

The rolling pin that Yuan Zhou was using was made from Toona Sinensis wood.

A matured Toona Sinensis was said to be as rare as the superior red sandalwood. It was rumored that even one of the eight immortals, Lu Dongbin, used the Toona Sinensis wood as his pillow when he lived in Saisendai in ancient Shanzhou. During the olden days, only the high officials, noble lords, and the wealthy individuals could afford to make furniture using Toona Sinensis wood, nanmu and red sandalwood.

This rolling pin, however, was made from the pith of a hundred-year Toona Sinensis wood. The pith was red-brown in color with a slight hint of golden yellow. The surface was as smooth as a mirror and even released a pleasant fragrance when it came into contact with water. This was the reason it had the title of “King among the Hundreds Woods”.

Of course, this was nothing more than a rolling pin provided by the system.

“Gazhi Gazhi”

The dough emitted melodious sounds on the azure stone countertop. This was the sound that could only be produced by superior quality flour.

Yuan Zhou worked quickly. Just after a while, he had already reached the stage of chopping the dough.

He took out bamboo strips from below. Then after stacking the moderately thick dough into three layers, he started to chop the dough with a noodle knife.

“Dang Dang Dang”

The sound when the knife came in contact with the countertop was clear and melodious, matching every movement of Yuan Zhou. Following the sound, the noodles were chopped. Each strip of noodle had a length of 30cm and a width of 0.1cm. After that, the noodle strips were placed onto the bamboo strips.

Taking out the remaining flour from the bowl, he scattered it over the prepared noodles evenly and then slid the bamboo strips into a fresh-keeping storage.

“Finally, it’s the time to cook the noodles.”

He wiped away the beaded sweat on his forehead and took the lid off the special cooking pot.

The middle grid in the intelligent heat resistant porcelain pot was automatically filled with the water until it was 70% full. In no more than 10 seconds, the water was boiled. He grabbed two handfuls of noodles and threw them in. Instantly, the noodles floated, bending and wriggling in a variety of graceful postures in

the boiling water.

“System, please tell me the origin of the flour.” Yuan Zhou would basically ask this question every time a new dish appeared. If he didn’t ask, how would he find out about all the tasty foods waiting for him around the world?

The system read, “The earliest record of planting wheat was said to be in Mesopotamia. That was the place where wheat was first cultivated in the world,”

“On the other hand, the wheat in China was first brought in from the middle reach of the Yellow River, then it gradually spread to regions south of the Yangtze River, and then further to Korea and Japan. During the period between 15th and 17th century, the European colonists brought wheat to the South and North American regions; in 18th century, the wheat spread even further to the Oceania regions.

“When two wheat grains were brought to the eastern part of Iran, a natural crossbreeding occurred between wheat and the wild plants there. After they grew and multiplied, the hybrid then became the ordinary wheat that we know of.”

“The wheat selected by the system is a perfect breed of the first natural hybrid generation. Of the selected breed, only grains with more than 50% of the top cutin were selected. Those were known as White Hard Wheat. Compared with red wheat, the white wheat appeared to be yellow or a milky white color with a thin skin; the grains had a high content of albumen, and the flour extraction rate was both high.”

“This special wheat used is top graded wheat that can only be obtained through special supply channels.”

“I really am treated like a king now. First, it’s specially supplied rice and now it’s the specially supplied wheat.” Yuan Zhou muttered to himself.

At this time, the noodles in the cooking pot were almost ready.

Finally, the legendary Clear Broth Noodle Soup was ready for tasting!

Kanto cooking-styled pot is a special and distinct kitchenware for Kanto cooking, a snack enjoyed by the Japanese. The pot is consisted of several independent grids for cooking different varieties of foods at one go. The grids are separated from each other, so different varieties of the foods can be cooked at the same time, without affecting the taste.

## Chapter 42: A Bowl Of Clear Broth Noodle Soup (Part Two)

---

Yuan Zhou picked up the large coarse porcelain bowl, then prepared to add the final seasonings. He opened the salt box, then put some in according to his liking, and also added some seafood sauce that would bring out the flavor. Afterwards, he set the bowl down and started to put in the noodles.

Yuan Zhou deftly used a special colander ladle and long bamboo chopsticks to scoop up all the noodles at once, then dipped them into ice-cold water quickly. Next, the noodles were thrown into the bowl filled with seasonings.

“Swish”

A spoonful of boiling broth was poured onto the noodles. He could instantly feel the rising heat and smell the fragrance that rushed into his nose. With a few drops of sesame oil, the fragrance became even stronger and lingered around the kitchen.

The word ‘delicious’ could hardly do justice to this bowl of noodles.

Yuan Zhou took a seat on his private chair with the bowl in his hands and raised his chopsticks, preparing to enjoy the meal.

The broth in the brown porcelain bowl was not clear like water. 80% of the bowl was filled with broth along with the barely

sufficient noodles. It emitted a smell stimulated one's appetite.

“Slurp.....”

Yuan Zhou may be an authentic southwesterner. However, he preferred rice over noodles. As an adult man, he would only consume 50 grams of noodles. Whenever he went out and ordered 50 grams of noodles for a meal, he would receive strange glances from the bosses.

Of course, at the beginning, eating 100 grams of noodles wasn't a problem for him, but that was when his parents were still alive and running the noodle restaurant.

Yet, now, Yuan Zhou was holding the bowl and eating noodles blissfully. One could have never thought he disliked noodles just by looking at this scene.

“It's awfully tasty”, Yuan Zhou muttered.

There were actually very few seasonings added to the noodles. A mere pinch of salt, seafood sauce and a few drops of sesame oil. Nevertheless, this bowl of noodles could be said to have gone beyond the limits of ordinary noodles.

The wheat can be used as a decoration and also has medicinal purpose. It has high nutrition value which only the system can provide.

The system read, “The wheat grains can only mature under strict sunlight conditions. Only the best wheat grains that mature at the same time will be selected and roughly peeled before entering the grinding process.”

“The wheat grains are ground using a traditional stone mill. This low-temperature process is used in order to avoid ruining the nutrition in the wheat grains.”

“The flour made from the stone mill is able to preserve the nutrition of the wheat grains. These include protein, gluten, carotene, carbohydrate, calcium, phosphorus, iron, vitamin B1 and B2, etc. Of all these, the carotene and vitamin E in the stone mill flour is 18 times higher than those found in other kinds of flour. Furthermore, the slow grinding characteristic maintains the molecular structure of the wheat grains, thus no additives are required.”

“The reason why the primary color appears to be yellow is because the flour retains abundant vitamin B, which is really good for the human nervous system and skin tissues.”

“The stone mill uses two stone disks that have been repeatedly hammered and ground by traditional tools. These two stone disks are carved by hand into flat cylinders from thick stone blocks. After that, rows of diagonal lines are carved over the two stone disks, to act as grinding gears.”

“The creation of the grinding gears requires a demanding and complicated technique. Manual modifications are essential to perfect its reasonable, natural and scientific designs. This is



because the modifications for the angle, size and gap cannot be achieved by modern tools.”

The noodles that were in Yuan Zhou’s mouth now had gone through numerous cycles of grinding. With a bite, one could tell how different the texture of the noodles was from its chewiness. The fragrance that was trapped within the noodles during the kneading of the dough now burst out instantly. One could see the golden wheat swaying about in the wheat field after one bite.

“Boom Boom Pow”

This was the explosion that could only be created from a delicacy.

The main ingredient was the noodles while all other seasonings merely complemented it. Even the specially supplied well salt and the amazing broth became seasonings that were used to bring out the taste of the main ingredient.

The chewy noodles were smooth and easy to swallow. It was almost impossible to choke on it and it kept sliding down his gullet. The reason was because the stomach was demanding him to swallow more, to swallow more and more.

“Slurp....”

The sound of Yuan Zhou gulping down noodles echoed throughout the whole restaurant. If the dish was delicious enough, who would care about image?

“Guluk”

Having swallowed up the last mouthful of the noodles, Yuan Zhou directly brought the bowl up and drank the remaining broth without any hesitation.

“Burp.....”

A resounding burp burst out from Yuan Zhou.

“It was so tasty.” Yuan Zhou touched his belly unconsciously. While looking at the empty bowl and the cooking pot for the noodles, he heaved a sigh.

“I am much too full that I can’t eat anymore,” Yuan Zhou said with a regretful tone.

Now that he had eaten his fill, Yuan Zhou tapped to open the mission status and checked the message he received.

Target: The system will help you to get a thorough knowledge of both western and traditional Chinese foods so you can become the top Master Chef in the world.

Host: Yuan Zhou (Ordinary Chinese Han, Nationality: human)

Gender: Male

Age: 24

Physical quality: C (overall evaluations of neutral responding speed, strength, coordination and sensibility, etc.)

Culinary talent: Unknown

Skill: None

Tool: None

# 5 Dimensions Cooking evaluation: Novice

(A novice that had just mastered how to cook the Egg Fried Rice and Clear Broth Noodle Soup).

Level: 2

Title: Master of Cooked Wheaten Food

(As a Master of Cooked Wheaten Food, how could you be so busy in the kitchen? You need some time of your own to improve your culinary skills. Therefore, business hours must

be less than 6 hours every day.)

[Mission 2]: Since host has gotten some fame in the neighborhood, please obtain more than 1000 recognition points on the internet within 20 days. (Completed)

(Mission Tips: Advertising by yourself or with money is not allowed. As a future Master Chef, how could you advertise your restaurant by yourself? It must be advertised by word of mouth voluntarily.)

[Mission reward]: Clear Broth Noodle Soup (Received)

After a careful check, Yuan Zhou found that his level had increased to Level 2. “System, what is the reward for obtaining a higher level?”

The system read, “A set of table and chairs for two people has been unlocked.”

“Lottery system downloading. Download complete. The host has a chance to draw a lottery. Please take the chance.”

“A lottery?! It seems to be something new.” Yuan Zhou rubbed his lower jaw.

The flower racks beside the entrance had disappeared. They were replaced with some dim lights enveloping that area. It seemed the system was creating a set of table and chairs.

“Shall I draw a lottery now or later?” Yuan Zhou hesitated.

“Let me first check what the reward is.” Yuan Zhou mouth couldn't help twitching when he tapped open the lottery page.

Only two rewards were shown in his mind. Yuan Zhou could draw a lottery once to get 2 sauces among 222 sauces.

To his surprise, the tool used in the lottery was a dice. Moreover, it was a row of dice. A row!!! What kind of lottery is this? Was he supposed to throw all of them?”

“How do I draw the lottery?” Yuan Zhou asked as he rolled his eyes speechlessly.

He had barely finished asking, when Yuan Zhou found one of the dice had left the row and moved to one side quietly, waiting for someone to fling it.

“Nice, it's very systematic.”

“Fling it.” The dice automatically began to rotate at a uniform speed.

After 10 seconds...

“Stop.

The reason why Yuan Zhou called out so late was merely because he thought that the dice was controlled automatically by the system. However, after he carefully stared at the dice for over 10 seconds, he found that the dice was still rotating blissfully. Yuan Zhou then realized he was wrong.

The dice stopped instantly when he called out. It was only then did Yuan Zhou see the words on it clearly.

## Chapter 43: Reward And Deceit

---

The dice stopped instantly when he called out. Only then did Yuan Zhou see the words on it clearly.

To his surprise, it had two numbers, 13/22.

“System, what does this mean?”

The system read, “Congratulations! Host, you have gotten 2 tools in one go from the lottery.”

“Haven’t you told me that every try gives you two rewards anyway? I can read for myself. Ok, forget it. Let’s receive them first.” Yuan Zhou accepted the rewarded tools without hesitation.

“There are only numbers. Who knows what they mean.”

The system could provide up to 222 kinds of sauces. Only God would know what exactly Yuan Zhou obtained.

“What’s the ranking for the sauces?”

Yuan Zhou didn’t bother guessing about the things he didn’t understand now. This was because he had never even heard of most of the things provided by the system.

The system read, “The sauces have no rankings. The rewards

have been given.”

The system read, “Since the host has reached Level 2, a set of table and chairs has been unlocked. Now, customers having meals in the restaurant are not allowed to eat while standing.”

(As a Master Chef restaurant, it is really awkward to have customers standing while eating.)

It seemed that the happenings today were all about 2 (In some regions of China, the number 2 means stupid or foolish). The sauces went all the way up to 222 kinds; he had reached Level 2 in the system; he had gotten sauce No.22 in the lottery.

“Not that I mind at all.” Yuan Zhou felt that whenever he leveled up, the system would give him a pleasant surprise. However, the pleasant surprise this time was too much for him to accept.

Nonetheless, after careful consideration, the number of customers like that wouldn't be affected much. After all, customers that stood and ate were quite rare. Besides, it was truly odd for customers to enjoy the Clear Broth Noodle Soup while standing. Yuan Zhou always comforted himself every time this occurred. Although it might result in loss of customers, the new dish would make up for it by attracting more new customers.

Of course, that was the main reason.

Whenever Yuan Zhou obtained rewards from the system, there



would be some new rules. Yuan Zhou also understood that it was necessary for him to abide by the rules, which would, in turn, help the restaurant develop and expand. However, not everybody would abide by these beneficial rules. Just like how every cigarette pack was marked with a “Smoking is harmful to your health” slogan, but people still buy and smoke it.

“My money!” Nevertheless, Yuan Zhou was still reluctant to see his money flow away.

The system read, “A set of table and chairs has been unlocked. Customers having meals in the restaurant are not allowed to stand while eating.”

“All right”, Yuan Zhou had already gotten used to the deceitful system. Anyhow, at least the system provided him with a set of table and chairs.

“Forget it. Let me check my rewards first”, Yuan Zhou started peer about, looking for something new in the kitchen while clutching his aching heart.

It was easy to find out where the system had placed the rewards. Near the stairway, there was originally an empty countertop below an embedded cabinet. Now two transparent glass jars sat on the formerly vacant long countertop.

“Boom Boom”

The glass jars gave off a clear and melodious sound after being knocked by Yuan Zhou.

“It doesn't feel like glass.” Yuan Zhou muttered to himself.

The system read, “This container is made using the [firing techniques](#) on raw azure stone. It is a kind of transparent crystal glaze that is made from raw azure stones by heating it with sophisticated skills.

Firing technique is a process for porcelain or glass wares in which they are heated to a certain temperature and before taking their final form.

“The raw azure stones are melted in a furnace with the temperature over 1000°C, then are allowed to be coagulated naturally into the noble and gorgeous crystal glaze.”

“This crystal glaze is clear and dazzling. It makes a unique sound when knocked, which will linger for a long while.”

“...” Yuan Zhou had no comment.

“What sauces are these?” Yuan Zhou decided to ask something related to dishes.

The system read, “No. 13 is blueberry jam and No. 22 is beef mince.”

“It looks really good.”

Yuan Zhou heaved a sigh, looking at the sauces. His stomach was full due to the Egg Fried Rice and Clear Broth Noodle Soup, leaving no room for the sauces. He could only wait until tomorrow to give them a taste.

It would bother him less if he couldn't see them. Hence Yuan Zhou turned off the light and went upstairs immediately.

Yuan Zhou changed into a pair of clean clothes, and did his usual washing up. He always maintained good hygiene, which had been a habit of his ever since he was little.

While lying in bed, Yuan Zhou realized that he wasn't sleepy at all. So he took out his new phone and started to play games. With his level, he could only play some puzzle games, like Rock Em Blocks or CarrotFantasy.

Nevertheless, Yuan Zhou's purpose of playing games was just to help him fall asleep. Before he could complete the first round, his carrot was bitten to death and he had already entered the land of dreams.

Daylight arrived. The sun shone through the window of Yuan Zhou's room. It was 10:00 a.m sharp.

“Is Boss Yuan sleeping in again?” Wu Hai was waiting outside with another idle person, chatting while drinking mineral water.

“Definitely. By the way, was what happened last night true?” asked a young man dressed in T-shirt and jeans.

“Of course it’s true. All of us had been trying to figure out the solution to this issue. Nevertheless, that girl totally beat us with just one try. She managed to order two servings of Egg Fried Rice easily,” Wu Hai sighed with emotion and said while grinding his teeth. That event made Wu Hai really annoyed.

“It’s awesome. We can finally have two servings and eat our fill. You all can’t understand how bad it feels to wake up every night due to hunger,” A fat man beside Wu Hai interrupted.

“Yeah, yeah. I get hungry too whenever it’s time for Boss Yuan to open the restaurant. My feet just take me here.”

“You are right. I didn't plan to come, and yet I’m still here now. Those culinary skills of Boss Yuan are indeed excellent.” Another man joined in the conversation.

The several people started to talk all at once about their experiences of being bullied by Yuan Zhou’s rules.

.....

“Ta Ta Ta”

Wu Anlu was walking to the sales department office quickly, with a contract in his hands. He was dressed in a quality suit and wore a medium-priced watch “Bulova” around his wrist. His bovine leather shoes made a crisp and melodious sound as they came into contact with the floor tiles.

He was the supervisor of the sales department. Recently, his department had accepted a large order concerning a construction project. The negotiations with suppliers amounted to 5 million RMB. If they managed to get the order, just the commission alone was equal to three months of his salary.

Therefore, Wu Anlu hadn't been to Yuan Zhou's restaurant during that period. Instead, he had his meals and slept at the company, working with all his colleagues for ten days straight. Finally, they managed to sign the contract today. He was now hurrying back to deliver this good news to his co-workers.

He had barely entered the office before a decently dressed man in an ordinary suit rushed towards him and asked,

“Boss, how's the result? Did they agree to sign the contract with us?”

“Ma Wei, you scared me.” Wu Anlu stepped back while clutching the contract in his arms. Once he saw it was his subordinate, he felt relieved.

“Aha, I'm too eager to know the result. How is it, boss? You've talked all morning.” Ma Wei straightened his body and leaned

forward in order to catch a glimpse at the contract in Wu Anlu's hands. On the other hand, he was also afraid that the result would not be what he had expected. Thus, he looked quite uneasy.

“All right, stop it. Are you alone? I am prepared to announce the results in front of everybody.” Wu Anlu put on a stern face and looked rather serious, with a frightening appearance. He behaved rather formally.

“Everybody, come out. Our boss already knew we were all here.” Ma Wei shouted to the cubicle behind. 4 people, 3 men, and 1 woman, appeared.

Everybody was dressed similarly, in dark color suits. All the men looked spirited while the only woman appeared to be very professional, with minimum makeup and her hair tied in a bun.

“You all finally decided to come out huh? Don't behave like that next time.” Wu Anlu first lectured his subordinates. When he saw them revealing embarrassed looks, he then took out the contract and turned to the signature page, showing to his subordinates the black and white content.

“Oh, Jesus. We finally made it!” Ma Wei shouted first.

“It has been so difficult. My wife complained a lot saying that I haven't returned home in a few days,” An older man said while clenching his fist excitedly.

“Indeed, it has not been easy.” The only girl also nodded her head.

“Boss, you must treat us. Your treat.” Ma Wei started to holler.

“Yes, boss must treat, boss must treat...”

The others followed Ma Wei and shouted together.

“All right, all right. Be quiet, please. Don’t bother the other departments.” Even after Wu Anlu agreed, his subordinates merely lowered their voices, but were still muttering about the boss treating.

“I am really getting nowhere with you guys. Let’s go get some great food at noon. My treat,” Wu Anlu said mysteriously.

## Chapter 44: New Dish

---

“The sun shines high in the sky, the flower smile right at me and the bird says good morning to me...” Yuan Zhou sang as he walked down the stairs.

To customers waiting outside the restaurant for their breakfast, it was actually quite late. However, Yuan Zhou felt it was still early as it was only 10:00 in the morning.

“Hua La”

He opened the door and the sunlight streamed directly into the room. Then he gave a stretch at the entrance and returned to the kitchen.

He opened the preservation cabinet and took out the noodles prepared last night, throwing them into the cooking pot.

“It’s definitely great to have noodles for breakfast in the morning,” Yuan Zhou said to himself while stirring the noodles in the cooking pot.

He had totally disregarded the fact that he didn't have a lot of noodles on hand and the more he consumed, the less there was left.

“Guluk.” Once the Clear Broth Noodle Soup entered his stomach, Yuan Zhou immediately felt full of spirit again.



Time passed by quickly. Soon it was 11:30 a.m.

“Boss, where are we going? There aren’t many restaurants on that small street.” Of the six people, only Ma Wei kept talking and asking. He didn’t seem to know the meaning of silence.

“Why are you so noisy? If our boss brought us here, there is definitely a restaurant.” The seemingly austere girl with her hair in a bun glared at him.

“Oh, you finally got scolded huh?” the slightly plump man beside him ridiculed Ma Wei.

While paying little attention to the chatter, Wu Anlu walked quickly. In his memory, boss Yuan Zhou had a fairly good business and there were limited several seats. He didn't want to queue, thus walked quickly and soon reached the entrance of the restaurant.

“Ok, this is it. Let’s enter,” Wu Anlu turned back and said to his subordinates. Then, he entered first.

“Is this the so-called restaurant? This tiny eatery?” Ma Wei lowered his voice and said to his colleague Xiao Liu beside him.

“Let’s wait and see. Our boss is not a stingy person.” Xiao Liu shook his head with a frown.

“That was quite a large order, the commission isn’t low.” The last person complained and then entered the restaurant.

“A generous person may be stingy sometimes,” another colleague murmured.

Hoping that their manager was a generous person, Ma Wei stepped into the restaurant. Nevertheless, he found it quite simple inside as well. Several people were sitting on the seats and talking with a man standing behind a long curved table.

Looking around the room, he discovered that there wasn't even a waiter. There were also very few seats. Besides a small table and two chairs at the entrance, there were only eight high chairs, two of which had already been occupied by other customers. Of course, the small table and the two chairs were also taken. It seemed that they could only seat on the remaining high chairs.

Both the decorations and the atmosphere were pretty bad.

"How could our boss take us to such an inferior place," Ma Wei murmured in a low voice. "Where is the promised grand meal?"

While being discontented, he suddenly felt someone was pulling his clothes. He took a glance, finding it was his colleague Xiao Liu, then he asked, "What's wrong? Why are you pulling my clothes?"

"Look, look at the price over there," while talking to Ma Wei, he gulped subconsciously, before finishing the sentence.

Ma Wei then looked at the direction of Xiao Liu's hand.

"Jesus, did I misread it?" Ma Wei rubbed his eyes in shock and revealed a disbelieving look.

Ma Wei spoke so loudly that all his colleagues around heard him and turned back to see what was going on.

"Boss, you are so generous! The price list indicated that a plate of Egg Fried Rice cost ¥188? Are the rice grains wrapped in gold?"

"Holy shit, I've never bumped into an Egg Fried Rice worth almost ¥200 before in my whole life."

"Cough. I admit wrong, I shouldn't have doubted our boss's sincerity to offer us a grand meal."

The originally discontented colleagues bow down to the price list in Yuan Zhou's restaurant instantly.

How could they not bow with such an amazing price?

"I can't tell if it is tasty, but I know our boss is prepared to spend for the treat. This is so expensive that I can feel my heart aching with just a mere glance at the price," Ma Wei said earnestly while looking at his colleagues.

"Yeah, you are right. Our boss is generous as expected. An Egg Fried Rice Set worth of ¥200, tsk tsk." Even the seemingly austere girl agreed.

"Hurry up and order. What are you guys fussing over?" Wu Anlu was normally a serious and strict person. Once he gave a command, his several subordinates stopped talking immediately and went up took a seat.

"Boss, have you ever tried the dishes here in this restaurant?" Ma Wei asked with an embarrassed look.

"What? You think I will cheat you guys?" after saying that, he looked at his several hesitant co-workers and then said, "Don't worry. Boss Yuan's culinary skills are superb. Just watch out for your tongue. Don't swallow it along with the food."

"Boss Yuan, an Egg Fried Rice Set for each of us please." Wu Anlu still thought there were only two dishes here, thus didn't look at the menu and just ordered the most expensive dish for each of his subordinates. Afterward, he took out his wallet to pay. He could afford the amount of ¥2000 anyways.

Having read the menu, his subordinates didn't dare to say anything. Who would believe them if they told others that they had spent nearly ¥2000 on only six servings of Egg Fried Rice Set in such a tiny restaurant? However, since their manager insisted and moreover, had ordered the dishes, as subordinates, they could do nothing but follow his lead.

"Alright, one moment please." Yuan Zhou received the payment and headed to the kitchen to prepare the set meals without even reminding him of the new dishes.

Currently, Yuan Zhou wasn't worried about his business at all. With precious ingredients and his superb culinary skills, what did he have to worry about?

The several subordinates sat uneasily on the high chairs. Even the most talkative person, Ma Wei, became quiet.

"What's the matter with you guys?" For their sake, Wu Anlu had brought his staff out for celebration. Yet, now they appeared to be serious and quiet. He would definitely inquire about their odd behaviors.

"Nothing." Ma Wei originally wanted to speak but nevertheless held it back and just responded perfunctorily after he received a glare from the lady.

Being able to head the sales department, Wu Anlu naturally had superior IQ and EQ. Soon he understood what was going on. His several subordinates most likely felt that the dish didn't deserve its price, and thus had such reactions. Therefore, he just revealed a smile on his face, without explaining anything.

This matter would be resolved easily once they tasted the food. When he had a meal here for the very first time, he reacted in almost the same way. He was only one step away then from pointing at Yuan Zhou and calling him a swindler. How could one

sell an Egg Fried Rice Set at such a high price?

Wu Anlu didn't know about the new dishes at the moment. However, Wu Hai had already heard rumors about a new dish and wanted to ask about it.

Whether it was one serving or six servings of Egg Fried Rice, it had little difference to Yuan Zhou. One serving could be fried in one go, six servings could also be fired in one go. Yuan Zhou then divided the Egg Fried Rice precisely into six standard servings, each with the same amount, set them on the tray, and carried it over to the customers.

"Your Egg Fried Rice Set." Yuan Zhou said as he placed the food down on the table.

Ma Wei and his colleagues felt even more upset when they saw the Egg Fried Rice Set served on the table. Meanwhile, they thought in their heart, "This is no more than ordinary Egg Fried Rice. How could the owner dare to call it a set meal? The side dishes are offered for free in almost every restaurant outside."

However, since their manager had begun to eat, it was better for them not to say anything more. Therefore, they had to accept their fate and started to eat, including Ma Wei, who disliked the Egg Fried Rice.

On the other hand....

“Boss Yuan, I now have a rough understanding of the new dish Clear Broth Noodle Soup. But what do the Specialty Plate 1 and 2 exactly mean?” Realizing that Yuan Zhou had finished cooking, Wu Hai started to ask impatiently.

When Yuan Zhou noticed the fervent stares of the three customers at him, he gave a strong shudder. The way these guys were looking at him was too weird.

He stepped back without a sound and then said naturally, “You’ll know if you order it.”

“But they are not written on the menu. How do I order?” Wu Hai asked unwillingly.

Actually, Wu Hai was not a good-tempered person. He often went on strike, which irritated his agent to no end. However, his temper mellowed ever since he bumped into Yuan Zhou, who had a firm grasp of his weakness, being picky about food.

He was so picky that he would sometimes smash plates if he didn’t enjoy the dishes, hence he often had serious gastric problems. However, after eating meals in Yuan Zhou’s restaurant, he had no complaints anymore. With Yuan Zhou’s culinary skills, as picky as he was, he couldn’t find any problems.

The most miraculous thing was he had never gotten gastric problems again even after eating the oily Egg Fried Rice. Nowadays, the only thing Wu Hai didn’t felt comfortable was that he couldn’t pry any valuable information out of Yuan Zhou’s

mouth. However, even if he failed every time, he still gave it a try.

Of course, Yuan Zhou didn't understand Wu Hai's complex thoughts. He said in an easygoing tone, "As you please."



# Chapter 45: How To Activate The Special Method For Ordering Food

---

Of course, Yuan Zhou didn't understand Wu Hai's complex thoughts. He said in an easygoing tone, "As you please."

"Boss Yuan, can you at least give us a rough idea?" Wu Hai still didn't give up his questioning.

"You'll know if you order. What would you like to eat today?" Yuan Zhou didn't answer him, instead asked another question.

"Boss Yuan, a man must be honest and kind. You see, this specialty plate is not cheap. At least you tell us what it is or how big it is," the man seated beside Wu Hai interrupted.

Price list: Specialty plate 22, ¥108 /plate

Specialty plate 13, ¥108 /plate

"The specialty plate is as big as a plate of pickled radish." After thinking for a while, Yuan Zhou decided to tell them.

"Since the price is the same, why did you mark them with different numbers? Is the smaller number tastier?"

“It just indicates different flavors. The numbers don’t mean anything.” Yuan Zhou was too lazy to explain and besides, he was reluctant to say too much.

“Boss Yuan, you treat us so badly.”

The man that interrupted Wu Hai gave a thumbs-up to Yuan Zhou, expressing his admiration. This Yuan Zhou dared to charge ¥100 for such a small plate, without even telling what it was. His money did not grow on trees, hence he decided to give up on it.

“Give me a bowl of Clear Broth Noodle Soup.” The man ordered the new noodle dish right away.

“Thank you for trying it. The price is ¥268,” Yuan Zhou nodded his head and said.

“Boss Yuan’s heart is still as evil as before. If they are on the same plates, would the quantity for one be more than the other?” Wu Hai asked hesitatingly.

To eat or not to eat, this had always been a problem.

After comparing them carefully in his heart, Yuan Zhou said, “One is slightly less than the other.”

“Fine, I have made up my mind. Give me with a bowl of Clear Broth Noodle Soup and one Specialty Plate 13. I will order something else later.” Wu Hai decisively chose a dish that could fill

his stomach and an extra plate. It is human nature to be curious, furthermore, Wu Hai was rather well-off.

“Ok, wait a moment.” Yuan Zhou returned to the kitchen to prepare the noodles first.

Ma Wei felt that he needed to reconstruct his view of the world. “Egg Fried Rice can actually be so delicious. I never had any interest in it before.”

Meanwhile, Wu Anlu was eating carefully by the side. He kept thinking in his heart, “Eat slowly, eat even more slowly. After all, one can only enjoy one serving.”

Ma Wei turned his head away from the Egg Fried Rice with great difficulties and looked at his colleagues, whom he found were all obsessed over the delicacy as well. All of them revealed an expression he had never seen them show before.

The Chinese have an interesting culture, that is, while eating, they would love to chat. There were rarely any exceptions.

For a celebration dinner like this one, it would usually be a circle of friends drinking and talking around the table. Who could have guessed that now, no one would say anything at all?” Besides the conversation between Yuan Zhou and Wu Hai, there were only sounds of food being chewed and the ‘so delicious’ praises that were muttered without their notice.

“Boss, how could you be so mean. Having eaten this Egg Fried Rice, how could we eat the ones we fry ourselves?”

“I actually feel that the price is too cheap. Sh\*t, am I stupid?”

Even Ma Wei, the one who disliked Egg Fried Rice the most, finished his meal and shouted immediately without further ado, “Boss, give me another serving.”

Wu Anlu, who was the second to finish his meal, stopped and said, “Everyone can only order one serving per meal for each dish in Boss Yuan’s restaurant. Don’t waste your time thinking about having another.”

“Huh? No way!” The first screech was from the slightly plump Xiao Liu rather than Ma Wei. In fact, Xiao Liu was famous for having a good appetite on the sales team. For such delicious Egg Fried Rice, he could eat more than 10 bowls, not to mention only 1 bowl.

“Ah, it’s you, Xiao Liu. I almost forget you were here. I will treat you to more dishes at other restaurants later. Don’t worry, you won’t starve,” Wu Anlu smiled as he turned his head and said to Xiao Liu.

“No, no, boss. Don’t do this. With such delicious Egg Fried Rice in my stomach, how can I accept any other delicacies during this period?” Xiao Liu put on a long face, ignoring the fact that the person facing him was his superior.

“Yeah, boss, why don’t you talk to the boss and persuade him to offer us another serving for each? You seem rather familiar with him.” Ma Wei urged Wu Anlu hard.

Other colleagues were all looking at their boss expectantly as well.

Wu Anlu waved his hands and said, “It is too difficult. It would be easier to get another large order like today than request the boss to give us another serving for each.”

As the head of the department, when Wu Anlu frankly expressed his inability, the several people were all upset and disappointed. Then they heard Wu Hai, who had heard their conversation by chance, interrupt and say,

“You’d better look at the rules more carefully.”

Of course, Wu Hai was not so kindhearted to tell them the truth. There was a time when he too, suffered from being not able to eat his fill. Although he was emphatic to these people, he wouldn’t tell them directly the special method of ordering more dishes.

It was quite funny to watch other people break their heads over this matter.

“Rules?” Wu Anlu and his subordinates turned their heads back and looked at the price list on the wall.

“Boss Yuan, you added so many new dishes. Why didn’t you tell us just now?” Looking at the new dishes that he had never tasted on the wall, Wu Anlu shouted immediately.

Yuan Zhou, who was still cooking noodles in the kitchen, replied directly, “You didn’t ask.”

“Boss Yuan, your words really make a lot of f\*ucking sense.” Even the good-tempered and well-paid sales manager couldn’t help swearing.

Yuan Zhou, nevertheless, turned a deaf ear to Wu Anlu’s curses.

To prevent himself from losing his temper, Wu Anlu started to study the rules written on the wall one by one, as if he were selecting a partner.

The several male colleagues first gave their opinions.

“Boss, fat people like us would definitely starve if the rules are made so.” While bringing up that topic, Xiao Liu was observing Yuan Zhou’s reaction. He hoped that his pitiful act would succeed.

“I only want to have another bowl of the Egg Fried Rice now, so I can’t figure out any good ideas at the moment,” Ma Wei said helplessly while looking at the rules and then at his boss.

The most handsome man in the team but also the one with the least presence said jokingly, “What about forcing the boss to serve

us more?”

Watching them contemplating all sorts of solutions, Wu Hai felt really happy. Even he had to go through great difficulties to discover this special method to order more dishes in the restaurant. How could he just reveal it so easily? He was still waiting for these people to come and beg for his help.

The calmest lady in the team suddenly said, “Boss, look at this rule. It says ‘Each guest may only have one serving per meal for each dish’. However, there are quite a few dishes on the menu. We can try to order just the Egg Fried Rice dish. That way we won’t break any rules.”

The instant she said that, everyone around her realized the bug in the system. These people then shouted excitedly, “Boss Yuan, please give us with another six servings of Egg Fried Rice, not the set meal.”

After they shouted, they waited nervously for Yuan Zhou’s reply.

Then, Yuan Zhou turned his head, then responded naturally and lightly, “Hold on a moment.”

“We made it. It was surprisingly easy,” Ma Wei said proudly. He didn’t notice that the face of his manager was turning dark.

Wu Anlu was so embarrassed and tired of this guy who always shot his mouth off. If it was that easy, was the fact that he could

never eat his fill here false? This guy was such an idiotic subordinate.”

However, the strict manager, Wu Anlu, felt proud for his other subordinate.

Yuan Zhou felt that the dishes in his restaurant all had very accurate names. For example, the Clear Broth Noodle Soup was really just clear broth and noodles, without even any chopped green onions.

He first set the two bowls of noodles on the tray, then took out a small plate with green vines patterns on the edge and scooped up some blueberry jam. As for how Wu Hai was prepared to eat the sweet jam with the salty noodles, it was not his problem. Yuan Zhou very irresponsibly had such thoughts.

For the very first time, the Clear Broth Noodle Soup appeared in front of everybody.



## Chapter 46: Charm Of The Clear Broth Noodle Soup

---

While Yuan Zhou was carefully scooping up the jam, he realized something odd. After standing still and thinking for a second, he decided to try again later to confirm his assumptions.

It was quite easy to place two moderate-sized bowls of Clear Broth Noodle Soup and a plate of blueberry jam on the tray.

“Your Clear Broth Noodle Soup.”

Yuan Zhou first carried one bowl of the noodles to the man beside Wu Hai, and then only brought the other one to Wu Hai.

“Your No.13 Specialty Plate and Clear Broth Noodle Soup.”

“Isn’t this blueberry jam?” the man that was served first interrupted and asked.

“Yeah, I think so.” Wu Hai looked at Yuan Zhou doubtfully.

Nevertheless, Yuan Zhou’s reaction was to turn around and place the tray back to its original position and prepared to fry rice.

“I really do believe it is blueberry jam. Boss Yuan, am I right?” the man asked directly after seeing that Yuan Zhou didn’t respond.

“Yes, it is.” This time, Yuan Zhou gave an affirmative answer.

The man looked at Wu Hai proudly and prepared to accept his due praise. However, Wu Hai turned away, pretending not have noticed, and then started enjoying his meal.

Frankly speaking, Wu Hai didn't have any dishes that he really disliked even though he was picky about the food he consumed. He just had a different preference. For example, he enjoyed eating wheat-based dishes; therefore, would often inquire about the soup dumplings. Now that a new kind of wheat-based dish was served, Wu Hai would definitely give it a try, even if it was just an ordinary plain Clear Broth Noodle Soup.

Wu Hai may had severe gastric, however, he enjoyed eating spicy food, any sort of quite spicy food. In his eyes, noodle soup without chili was no more than a soup filled with dough drops.

Wu Had had a habit of drinking the broth first.

“Whir...”

He picked up the bowl and took a gulp from it.

The broth had a light taste, yet it also contained a strong fragrance of flour and a natural crisp scent of sesame oil. When the gentle oil fragrance blended with the sweet taste of the water rushed down his throat, he felt refreshed instantly.

Wu Hai loved dropping by for a meal most after his work. He would feel spirited after finishing the meal every time, just as if he had woken up from a deep sleep. At the very beginning, Wu Hai thought it was because of the superbly delicious dishes prepared by Yuan Zhou that made him feel content both mentally and physically. However, it turned out the truth wasn't so simple.

He picked up chopsticks full of noodles. The chopsticks were dark brown while the noodles were slightly yellow rather than the usual white. The heat rising upward from the hot broth enticed Wu Hai to start eating the noodles with a slurp before he had a chance to study them carefully.

With a simple bite, the noodles were easily torn apart. Each noodle had an excellent elasticity and chewiness, thus were easy to swallow. The skills in kneading dough were mastered perfectly by Yuan Zhou, giving it the perfect texture which meanwhile allowed the customer to gulp them down easily.

It was obvious from the taste that only ordinary flavorings were used, but nevertheless, it gave people the urge to keep on eating.

“slurp slurp whir whir”

Wu Hai and the man beside him totally ignored the gazes from Wu Anlu and his colleagues as they concentrated on their meal, giving off loud noises in the process.

“Gu Dong”

Ma Wei couldn't help drooling, "Is that noodle soup so delicious? Look at how happily they are eating!"

"The Egg Fried Rice is terrific. So the noodle soup should be as well. Look at those two, they almost buried their heads in the bowl," Xiao Liu said while drooling slowly.

It stirred one's appetite when observing others eating happily. People would usually eat more when they had meals together with a person that had a good appetite. Having enjoyed the delicious Egg Fried Rice, they now had to watch others enjoy their food while waiting for theirs to arrive. The several people barely held back their urge to drag Wu Hai and the other man away and devour those noodles themselves.

As for the one serving that they had already consumed? These people stated that they had always been hungry and had never eaten their fill.

"Boss, is the Egg Fried Rice done?" Taking a look at his anxious subordinates, Wu Anlu hurriedly urged Yuan Zhou.

"One moment, please."

Yuan Zhou placed six servings of Egg Fried Rice in two trays, three in each tray, and carried them to the customers.

The several people immediately pounced on each plate before

Yuan Zhou had arrived at their side. Of course, each would be grabbing the serving for himself. As for their boss Wu Anlu... who was that? They had no recollection of such a person.

While carrying the plate of Egg Fried Rice in his hands, Wu Anlu thought to himself, “This place isn’t appropriate for a manager to treat his subordinates. A manager would easily lose all respect from his subordinates here.”

With his arms crossed, Yuan Zhou stood at the other side of the table, looking at all the customers fervently eating the dishes made by him in the main hall.

To Yuan Zhou, cooking a serving of Egg Fried Rice was merely a three-minute affair. However slowest one could take to finish that serving is half an hour. The dish definitely tasted better before it got cold.

After finishing up the last rice grain, Wu Anlu took his subordinates back to the company in the afternoon..

“Boss, shall we come back here later on?” Xiao Liu said while walking beside Wu Anlu.

“Yes, it’s quite a good place, boss.” Ma Wei interrupted and said as well.

The other three people all kept nodding their heads to express their consent.

“As if I don’t know what you are all thinking.. We can only come here once a month.” Wu Anlu first revealed a long face before agreeing to their proposal at last.

The several subordinates heaved a sigh of relief. This restaurant may serve top-class dishes but also at a top-class price. With their monthly salary of less than 10 grand, once or twice was still possible for them, but they couldn’t afford any more than that. It was great now since their boss had agreed to treat them once a month.

In a short while, all the customers that needed to get back to work left. Only Wu Hai stayed behind and ordered two more servings of Egg Fried Rice with blueberry jam. This weird combination of several different dishes even surprised Yuan Zhou.

After Wu Hai left, Yuan Zhou shut the door of the restaurant directly. Then he went upstairs to play card games on his computer, preparing to sleep afterwards.

As expected, Yuan Zhou was defeated every single time. With a burning desire to win at least once, he played until it was 4:30 p.m. Then, he ended the game and went to open the restaurant.

Yuan Zhou felt that his IQ not even compare to that of the Alpha Dog that was capable of playing Go, so he decided to continue to game at night. He believed he would definitely win once. If not, it must be the new computer’s problem. After all, he had won a few times using his previous old computer.

Yuan Zhou was quite confident in his IQ. After all, every skill that the system provided was easily learned and mastered easily.

“Kreeen”

The door to the restaurant was opened. This time it was no longer Wu Hai's face with mustache that appeared, but was instead Yin Ya, whom he hadn't seen for quite a few days.

Dressed in a gray business suit, Yin Ya stood there elegantly. Judging from the numerous beads of sweat on her forehead, Yuan Zhou realized she had definitely run here in a hurry.

“Boss Yuan, you're always late to open. Other restaurants have been doing business for the whole afternoon. You, on the other hand, will not open the door until meal time.” After glaring at Yuan Zhou, Yin Ya followed him into the restaurant.

“Miss Yin, you haven't been here for a while. What would you like to eat today?” Yuan Zhou was familiar with this girl. She was beautiful and seemed to be good-tempered. Besides, she had gotten quite a cute character, which was why he added another sentence.

“Yes, I also feel that I haven't come here for a long time. I was abroad on a business trip these days,” Yin Ya said lightly and then turned her head to look at the menu on the wall.

“Boss Yuan, Clear Broth Noodle Soup and the plate...” Once Wu

Hai entered the restaurant in large and quick steps, he had already started to order the dishes, as if there were severe consequences of ordering late.

“There are so many new dishes. I also want the noodle soup. But what’s with the plate?” Yin Ya asked.



## Chapter 47: A Bug In The System

---

“There are so many new dishes. I want to try the noodle soup too. And what do you mean by the Specialty Plate?” Yin Ya asked.

“You’ll know if you order it. Are you going to try?” Yuan Zhou was always more patient towards beauties. At the very least, he threw in an extra “Are you going to try?”.

“Hey, beauty. Don’t be cheated by him. The No. 13 Specialty Plate is blueberry jam. As for the other one, I don’t know what it is either.” Wu Hai told her the truth right away.

“Then give me a serving of blueberry jam. I prefer jams.” Yin Ya ordered the blueberry jam. A known fact was obviously safer than an unknown mystery.

“All right. Hold on, guys.” Yuan Zhou didn’t have any reaction after Wu Hai revealed the truth. He was usually victorious when they argued, hence it made sense to let Wu Hai feel that he won occasionally.

Both Wu Hai and Yin Ya ordered the noodle soup. This dish was relatively easy to cook.

He took out the chopsticks specifically meant for the noodles and picked up two standard servings. Each serving had the same amount as they were decided by the system. Meanwhile, two of the porcelain grids were filled with water automatically until they were 70% full. The water boiled the instant the noodles were

dipped inside.

The noodles floated and seemed to twist and wriggle about in the boiling water. During this span of time, Yuan Zhou swiftly prepared the seasonings needed in two bowls.

After that, he took out two small plates and placed them on the countertop. Once he finished all these small tasks, the noodles were perfectly cooked. Using the long chopsticks, Yuan Zhou brought them up and filled the two bowls with noodles. He gave them a little mix, allowing the seasonings inside to blend evenly with the noodles. Finally, he poured a spoonful of hot broth into the noodles, letting the fragrance out into the air.

“Pa, Pa”

With two clear sound, Yuan Zhou set the bowls onto the tray.

Then he turned around and started to prepare the sauces. This time, Yuan Zhou carefully tried an experiment. Even when the sauce was placed onto the tray and ready to be served, the system still didn't give any reaction, which affirmed Yuan Zhou's speculations.

So he carried the tray to the customers and served them the dishes calmly, just like usual.

“Wow, this is hot sauce! Moreover, it's minced beef hot sauce (1). I'm so happy I get to eat spicy foods now.” Wu Hai gazed at the

small plate of hot sauce in front of him blissfully. He was totally overwhelmed by happiness.

Wu Hai looked at the Clear Broth Noodle Soup, and then looked at the hot sauce. He felt that he had thought of a terrific idea. Slowly, he raised the sauce and prepared to pour it into the noodle soup...

“My apologies, you can’t add anything else into the Clear Broth Noodle Soup, this includes flavorings,” at the moment, Yuan Zhou carried up the bowl of noodle soup and said slowly.

“Eh...” Wu Hai was stupefied by Yuan Zhou’s words, still holding the plate of sauce in midair.

What the hell did that mean? What kind of f\*cking unreasonable world was this? Couldn’t hot sauce be added into the noodle soup? Wu Hai almost wept in front of Yuan Zhou.

“Boss Yuan, I can’t live without spicy food. ‘Can’t live’ means that I will die.” Wu Hai looked at Yuan Zhou with a very serious expression, as if it were a matter of life and death. His eyes revealed an uncompromising flame.

“Oh, if it is like that, then I guess you can add it in today. Just don’t come to my restaurant anymore in future.” Yuan Zhou put the Clear Broth Noodle Soup back to its original position.

“Boss Yuan, let’s talk about this. Don’t be so merciless.” Wu Hai

was just about to pour the sauce when he heard that and froze immediately. He then revealed an ‘everything is negotiable’ expression while looking at Yuan Zhou.

“This is Clear Broth Noodle Soup.” Yuan Zhou shattered Wu Hai’s expectation.

“Can’t it be modified?” Wu Hai was still hopeful.

“No.” Yuan Zhou continued to refuse him.

“Boss Yuan, you’ll be single for a lifetime if you keep adhering to your principles. No girl will want to be your girlfriend.”

After setting down the plate of the hot sauce hopelessly, Wu Hai spat out the most poisonous curse he could think of.

“No, I won’t. I’m handsome and so skilled in cooking. Unless all female creatures become extinct on this planet, I will be able to get a girl.” Yuan Zhou replied after seriously thinking about it.

“Ho Ho”

This was the only way for Wu Hai to express his scorn. Afterwards, he started to eat his noodle soup while looking at the hot sauce. He could at least feel a slight taste of spiciness like this. This could be considered a benefit for Wu Hai who was absolutely fond of spicy food, at least now there was a spicy sauce in the restaurant.

“It looks so good.” Looking at the food served on the table, Yin Ya first heaved a sigh filled with emotion at their appearance.

Without a doubt, the color of the blueberry jam was indeed beautiful. It turned out that girls do like good-looking objects. Just like when they buy fruits and vegetables, they would always pick the good-looking ones.

Now, the blueberry jam was obviously first to be admired.

There was a matching spoon for the plate which the blueberry jam served in. It was the size of a pinkie but fitted perfectly into a person’s hand.

The flesh of the blueberry was originally colorless, only the skin was blue. However, after they were turned into jam, the skin would dye the flesh a beautiful blue as well, giving it an incomparable, magnificent appearance.

Obviously, the blueberry provided by the system was not ordinary.

The system read, “Blueberry plants are a kind of low bush fruit tree that yields small berries. It’s short and can often be found in the wild. The berry is small and is rich in anthocyanidin. As the berry growing on it is blue in color, it was named blueberry.”

“The system took the wild blueberry plants and cultivated a new

breed. The berry fruit from this new breed is bigger and plumper compared to the wild ones. It tastes better than the wild blueberries as well and can also enhance the absorption and utilization of anthocyanidin in the human body.”

“The blueberry fruit provided by the system contains abundant nutrients. It has many beneficial functions as well. These include preventing cranial nerves from aging, improve your eyesight, strengthening the heart, softening the blood vessels and improving the immunity of the human body.”

“The blueberries used for making the jam have also gone through a strict selection process. Those that don’t meet the requirements are eliminated directly. Ice cold spring water is used for washing the blueberries, which helps maintain the freshness and nutrients in the blueberries.”

“The sugar used for preparing the jam comes from sugar canes.”

“The sweetness of the cane sugar is only second to fructose. It merges easily with the blueberry flavor, hence forming a splendid and exquisite taste.”

“These nutrients in both the sugar cane and the blueberries allow people to enjoy the sweet taste of jam and at the same time prevent obesity, high blood pressure and an increase in blood sugar, etc.”

“Squelch Squelch”

Yin Ya savored the meal carefully and slowly. The blueberry jam tasted much better than blueberry fruit which always had an astringent flavor. It was difficult to get rid of the astringent taste. Furthermore, the fruit also tasted quite sour sometimes. Nevertheless, there were no such concerns for the jam. The sweetness and sourness were both just right. She would easily eat up another plate without any problems.

Looking at the two people eating carefully, Yuan Zhou took the opportunity to question the system.

“System, I found a hole in your rules. Don’t I deserve a reward?” Yuan Zhou asked the system directly.

The system read, “Host, please work hard to upgrade your level. Don’t daydream.”

And the system also responded in a straightforward manner and refused Yuan Zhou decisively.

“Everything provided by you should have the same quantity, right? Yuan Zhou stayed calm and continued to inquire.

After saying that sentence, the system was silent for a long while...

Several minutes later, the system read, “Host, you are right.”

“Can you see the situation in the restaurant?” Yuan Zhou

changed the topic.

The system read, “Host, if necessary, I can take a look now”

“Look at the difference between the lady and the male customer. They ordered the same dish, but the quantity provided is quite different.” Yuan Zhou got straight to the main point.

When Wu Hai ordered the Specialty Plate for the first time, Yuan Zhou realized that since he was the one scooping the amount, it was very easy for him to control the quantity of the jam provided. Since it was only Wu Hai that ordered the dish at the time, he couldn't confirm it then.

This time, Yuan Zhou intentionally gave more jam to Yin Ya while less to Wu Hai. Yet there was no reaction from the system. Yuan Zhou noticed that the system has obsessive compulsive disorder, thus each dish must have the exact same quantity.

As for the Egg Fried Rice, since Yuan Zhou had the God Tier Egg Fried Rice culinary skill, there wasn't a problem to ensure each serving consist of the same quantity.

The system read, “Considering the host has found a loophole, the system hereby gives a reward. The reward is available now.”

Minced beef hot sauce: In china it is common for chili pepper sauces to contain minced meat, which can be then stir fried with several dishes or simply served on rice or noodles



# Chapter 48: A Wonderful System-Like Reward

---

The system read, “Considering the host has found a loophole, the system hereby gives a reward. The reward is available now.”

[Complementary Reward] Clear Broth Noodle Soup Set (Available)

Price: Clear Broth Noodle Soup Set 308RMB serving

After tapping it open and checking the mission, Yuan Zhou smiled contentedly.

“Boss Yuan, I got it. I thought of an idea.” Just as Yuan Zhou was prepared to receive the reward, Wu Hai’s screaming startled him.

“What’s the matter?” crossing his arms, Yuan Zhou turned and asked.

“Give me with one Egg Fried Rice Set,” Wu Hai said with a complacent manner.

“Ah, not bad. It’ll be served in a minute,” Yuan Zhou raised his eyebrows and replied.

That's right, the idea that Wu Hai thought of was to eat the hot sauce with the Egg Fried Rice. This was absolutely a terrific combination. More importantly, Yuan Zhou only mentioned that the hot sauce couldn't be taken with the noodle soup; he never said it couldn't be used on the Egg Fried Rice. Wu Hai definitely wanted to praise himself for his intelligent idea.

"What? So we can order two servings now?" Yin Ya asked curiously while carefully savoring the dish.

"Of course not. But you can order one serving for each dish." When Wu Hai was in good mood, he would enjoy chatting with pretty girls.

To be able to become an executive assistant, Yin Ya's mind naturally worked very quickly, she immediately came to an understanding. "So it's like that."

"Slurp slurp"

Wu Hai quickly gulped down the noodles, then brought the bowl to his mouth and drank the remaining broth.

In Yuan Zhou's restaurant, leftovers never existed. The [Clean Plate Habit](#) was thoroughly implemented, even the truck that collected the slops didn't drop by here.

Clean Plate Habit: it is a special situation in yz's restaurant, in which all customers will eat up all the dishes in the plate, without any leftovers. This is absolutely different from other restaurants where leftovers are very common. This is to show the delicacy of

yz's dishes and how his customers like his dishes.

Once, the truck had stopped by every day for a whole week, but never managed to collect any slops. From then on, it never stopped by again, just driving past the restaurant.

“Boss Yuan, is my dish ready?” Wu Hai asked as he took out some tissues from his pocket and wiped his mouth.

“It's coming.” Yuan Zhou carried the tray and set it directly on Wu Hai's table. He didn't move to put the bowl on the table, merely signaling Wu Hai to take it by himself.

“Can this dish be eaten together with the chili sauce?” Wu Hai decided to inquire clearly first before eating

“Yes, do as you like.” Yuan Zhou shrugged and took back his tray.

“Thank goodness.”

Wu Hai first dipped his chopsticks in the chili oil, then put in his mouth, giving it a try.

It was a blend of savoriness, spiciness, freshness and saltiness that swept Wu Hai away.

“Chili really is the greatest invention throughout history.” The fragrant and spicy flavors stimulated Wu Hai's appetite instantly.

He picked up a pea-sized beef and stuffed it into his mouth, chewing carefully. The delicate taste of the beef and the strong chili taste formed a distinctive contrast in his mouth.

“Boss Yuan, the beef you served is quite unusual.” Wu Hai opened his eyes and looked at Yuan Zhou in surprise.

Wu Hai had already known that every ingredient of Yuan Zhou’s was unusual. Apart from the chef’s abilities, ingredients take up the other 50% or more to create delicious dishes.

A good chef was like an artist, bringing out the best flavor using the best methods.

The taste and texture of the beef reminded Wu Hai instantly of an animal, a very precious creature that he had ever eaten once at a friend’s home. It was the aurochs, also known as *Bos primigenius*, one of the most famous extinct species in Europe.

In order to affirm his suspicions, Wu Hai consecutively ate two pieces, setting down the chopsticks and then tasting it carefully and slowly. The beef was hard and chewy, but also crisp and tasty. Besides that, it carried about the special fragrance of a flower. That was the ruta, the national flower of Lithuania.

It was said that the aurochs enjoy eating this flower as it had the effect of clearing away heat and toxic materials, cooling the blood and preventing blood stasis. Moreover, it had other beneficial functions in treating colds, fevers, toothaches, headaches, sprains

and even rashes caused by branches of trees.

Furthermore, the ruta had an especially strong aroma that acted as a bug repellent. Therefore the aurochs would always search for this flower from March to June and the end of winter every year to consume it.

The most famous characteristic of the aurochs was the special aroma contained in the texture of its meat.

Wu Hai finally confirmed that the beef was the same as the preserved meat that he had eaten at his friend's place. The meat of the aurochs had been obtained by his friend after great difficulties. Sadly, it had been preserved for too long causing the original delicate smell of the meat and the faint fragrance of the ruta flower to dissipate.

His friend had regret over that issue for a long while.

“If people knew that the meat of the extinct aurochs was made into minced beef hot sauce by Yuan Zhou, he would definitely be beaten to death!”

Wu Hai now felt that Yuan Zhou was definitely no ordinary person. If he could find aurochs that were known to be extinct and turn it into minced beef hot sauce, then he was probably not your average person. Thus, the way Wu Hai looked at Yuan Zhou changed.

“Oh, How is it? Is it delicious?” Yuan Zhou asked in a plain manner in response to Wu Hai’s surprise.

“Of course it’s delicious.” Wu Hai didn’t understand why Yuan Zhou would ask him that but answered honestly anyway.

“Ok, that’s good then.” After saying that, Yuan Zhou started to greet the new customers. Business at Yuan Zhou’s restaurant in the evening was good as usual. In just a little while, the restaurant was full of customers.

“Is that all?”

Wu Hai had mentally complimented himself for having such good connections. He was waiting for Yuan Zhou to flaunt how rare the beef was, then he could take this chance and boast by replying that he had already eaten it before!

However, if Yuan Zhou didn’t explain how precious the beef was, how could Wu Hai brag about his experiences? Thus he could only eat his Egg Fried Rice together with the hot sauce quietly.

“Boss Yuan, I suddenly feel like I have suffered a heavy blow. I need one serving of each dish on the menu to comfort my wounded heart.” Wu Hai tried to comfort himself through this action.

“Is this guy a pig?”

“He eats too much.”

“How can you do this? We are all behind you queuing up. Hurry up and leave.” Once he uttered that sentence, numerous opposing complaints rushed towards him.

Wu Hai had already gotten used to that. He turned a deaf ear to them and just ordered dishes regardless of their objection. That infuriating manner of Wu Hai gave even Yuan Zhou the urge to beat him up.

.....

“Ho..., finally done with the work.” During the peak hours, Yuan Zhou was awfully busy as he had to alternate between the kitchen and the dining hall. If there wasn't the system, just returning change would be a fairly troublesome job. There were indeed too many people.

“Oh yeah, I haven't received the reward yet.” While touching his chin, Yuan Zhou remembered the reward he had obtained.

“I just realize that the price for this dish is fairly low.” After muttering to himself, Yuan Zhou tapped open the system and pressed the accept button.

The reward of Clear Broth Noodle Soup Set directly scattered into numerous light spots and vanished into the depths of his brain.

Just as Yuan Zhou was preparing to take his toiletries, he suddenly froze in place for over a minute.

“System, don’t you think you are a bit too deceitful?” Yuan Zhou gnashed his teeth and asked.

The system read, “Reward has been received. Mission will be released two days later. The mission is made up of several small missions. When a small mission is completed, there’ll be a reward, which will be selected based on your luck.”

“A reward?” Instantly, Yuan Zhou was attracted by those two glittering words.

The system read, “Whenever you complete a small mission, you can obtain a chance to draw the lottery.”

“What is the reward?” Yuan Zhou cared more about this matter.

The system read, “Host can try your luck. Then find out at that time.”

“All right.” Yuan Zhou’s curiosity took a sharp dip. Nevertheless, it reminded Yuan Zhou of the reward he had just obtained.

“System, what kind of bloody reward is this?” Yuan Zhou was speechless at the Clear Broth Soup Noodle Set the system provided.



“The Clear Broth Noodle Soup Set consists of one serving of noodles, one serving of broth and two cloves of garlic.”

# Chapter 49: Clear Broth Noodle Soup Set

---

“The Clear Broth Noodle Soup Set consists of one serving of noodles, one serving of broth, and two cloves of garlic.”

“System, wouldn’t you like to explain something?” Yuan Zhou was unwilling to give up, so he continued asking. Of course, the system had no reaction at all, just like usual.

So this is the legendary Clear Broth Noodle Soup Set.

“All right. Understood.” Yuan Zhou took up his toiletries and went to the bathroom.

Under the splash splish sound of water, Yuan Zhou’s fatigue was washed away.

“Woof woof”

Yuan Zhou had barely stepped out of the bathroom when he heard a dog barking somewhere close by. It sounded like a child crying, one that was full of despair and in a piercing voice. Even though he heard it clearly, Yuan Zhou continued walking with a mere frown.

“Wu wu wu...” Yuan Zhou stopped when he heard an even more pitiful sound.

“Ah, I’d better go and check.” With the towel hanging over his shoulder and water dripping from his wet hair, Yuan Zhou went downstairs after wearing slippers.

While standing in the kitchen, Yuan Zhou listened carefully and then found the source. It was coming from the back door.

“Pa da”

He opened the back door. It was 11:00 p.m then.

The bustling office buildings during the daytime were all dark now, only a few lights were turned on in some offices. They were probably staff working overtime left aside from the security guards.

“Eh? Why is there no sound anymore? It isn’t dead, is it?” Yuan Zhou walked around for a while under the faint light of street lamps.

After exiting the back door of Yuan Zhou’s restaurant, there was a narrow and small brick road. It couldn’t even be compared to a street and was just for separating the old houses on one side from the newly-built CBD office buildings. Of course, it didn’t have nice surroundings. However, it was only a little damp and dirty, which was acceptable since it was just the restaurant's back door.

“Ci Liu”

He suddenly slipped and would have fallen if he didn't support himself against the wall. It was then he saw the whining dog.

The dog was hiding beside a trash can at the end of the brick road. A large plastic bag laid on the damp ground. The dog, whose color couldn't be distinguished, was lying on it, panting heavily.

Yuan Zhou went up to check and found that it was a pet dog. The dog appeared to be in a mess, it was a Maltese that was originally a chocolate brown.

The dog was lying on its side on the plastic knitting bag. The formerly beautiful chocolate brown curled hair was dirty and tangled. There were even several parts of its body that were revealing pink flesh. Nevertheless, the Maltese only gave Yuan Zhou a wary look. After confirming that Yuan Zhou wasn't approaching it anymore, it continued to scratch its wounded hind leg, even though its hind leg had already revealed red flesh and blood.

"A skin disease?" The reason why Yuan Zhou came out to check was because he likes dogs. However, he had never raised a dog before because keeping a dog in a restaurant gave customers the impression that the place wasn't clean. Now that he saw such a poor dog, he could at least give it some help.

"Pa da, pa da"

Yuan Zhou returned to his restaurant and cooked a bowl of noodle soup. Then while carrying the bowl, he then started to walk

while eating. When he went up to the dog, there was only a little bit of soup left inside.

“I can only help you with some food. You try. It may be of some use.” Yuan Zhou took out another bowl stacked below the current one, poured the soup in the bowl and put it at a one-meter distance away from the dog. Afterwards, he turned around and left.

If the Maltese was able to speak, he would have already gone crazy and shouted furiously. “As a sick stray dog, I’m miserable enough already, yet you eat noodles in front of me and moreover, only left such a pathetic amount of soup behind.”

---

After doing a good deed, Yuan Zhou felt he seemed extraordinarily handsome today, hence got up early for once.

“Huh, God. Boss Yuan, you got up so early today?” There had already been some regular customs, 7 or 8 or so, waiting outside the entrance for the Soup Dumplings. They all came hoping a miracle might occur today. The sudden opening of the door made them feel surprised and then blissful.

“Yes, I woke up early today.” Yuan Zhou nodded his head and then returned to the restaurant.

“Young master, it is good for your health to sleep early and get up early. Keep it up.” The grandpa entered first with his hands behind the back. Following him, other customers formed a queue

consciously. The reason they all came so early was just for breakfast.

“Boss Yuan, the sun must have risen up from the west, huh?” Wu Hai said in an ironic tone.

“I also think it’s rather early for me. What do you think if I go back and sleep for a while longer?” Yuan Zhou asked earnestly while looking at Wu Hai.

“Eh...” Wu Hai was pierced by several sharp gazes instantly.

Among them, the stare from the grandpa held the most danger. Once Wu Hai felt the strength of the gaze, he changed the topic at once. “Boss Yuan, you must be kidding. You were always a diligent person.”

“Shall we have breakfast now?” Wu Hai took his seat and asked while stroking the mustache.

“Young master, please serve me the usual along with one serving of Soup Dumplings. Ah, you have noodles now. Please offer me one serving of that instead, the Clear Broth Noodle Soup Set.” Realizing Yuan Zhou was merely joking, the grandpa didn’t bother saying anything else and directly ordered the dishes while checking the menu.

“Boss Yuan, you have so many dishes now. I didn’t see the noodles on the menu yesterday, but it is served now.” Wu Hai

whispered.

“Boss, Soup Dumplings.” Several seated customers started to order their dishes in a hurry.

Not until had they finished ordering did Yuan Zhou say, “My apologies. I didn’t prepare any Soup Dumplings this morning.”

“What the f\*\*k?” All customers in the restaurant looked towards Yuan Zhou. Now it was Yuan Zhou’s turn to experience Wu Hai’s uneasy feeling from just now.

“I can’t provide Soup Dumplings this morning.” He shrugged and said unashamedly.

“Boss Yuan, you might as well go back to sleep then. I haven’t savored the Soup Dumplings in eight days already,” a casually dressed man said discontentedly while supporting his forehead.

“Oh,” Yuan Zhou answered.

“Well, it seems one really needs great good luck to taste the Soup Dumplings. Then just give me the noodle soup set meal only.” The grandpa heaved a deep sigh as if hoping that Yuan Zhou would be ashamed of not preparing the Soup Dumplings. But when he saw Yuan Zhou’s unconcerned expression on the face, he had to compromise by settling for the second best and ordered a dish that he had never tasted before.

“Boss Yuan, could you please give me an accurate answer? Will you still sell Soup Dumplings in the future?” Another customer dressed in a sportswear asked frankly.

“Yes, but not today.” Yuan Zhou gave an affirmative answer.

“When?” The sportswear man asked excitedly. A known time would at least let the wait be worth the effort.

“I have no idea.” As usual, Yuan Zhou brought his unique style into play.

“...” The man in sportswear was speechless and fell to his knees in front of Yuan Zhou.

“What would you like to eat today, guys?” Once Yuan Zhou found that there were no more opinions, he asked the most important question.

“The set meal, Clear Broth Noodle Soup Set.” Wu Hai ordered the dish that he hadn’t tasted last night.

“Egg Fried Rice.” When the sportswear man said the three words, it somehow gave others the feeling that he was actually grinding his teeth.

After receiving the orders, Yuan Zhou went to the kitchen and prepared to cook.



The proficient cooking actions were pleasing to the eyes. Yuan Zhou's actions of cooking the noodle soup were textbook standards, yet causal, filled with a free and easy manner. This was exactly what Wu Hai felt. A man who could cook such delicious dishes obviously would be admired.

The Egg Fried Rice was first to be finished and carried to the customers. Next came the noodle soup set meal. When the noodle soup was placed on the tray, only one bowl of broth and an empty plate appeared on the tray.

Yuan Zhou was doubtful. He raised his head and realized there was a new cabinet on the wall, with a width and length of 10cm.

Since the reward last night was too deceitful, Yuan Zhou didn't bother checking what ingredients were added. When he opened the cabinet now, he found neatly stacked bulbs of garlic inside.

"Does this mean I have to peel the skin off myself?" Yuan Zhou really felt this reward from the system was just for screwing with him. But now since his customers had ordered it, he could only start peeling the skin off.

He sliced off two cloves of garlic casually and put them on the plate, with the skin still intact. He did no more than slicing off two cloves of garlic from a garlic bulb.

"Your Clear Broth Noodle Soup dishes." Yuan Zhou carried the trays up to the grandpa and Wu Hai.

The reactions of the two customers were quite straightforward. They were stupefied, the exact same reaction which Yuan Zhou had upon seeing it.

What the hell was this?

# Chapter 50: Garlic, Noodles, And Broth

---

The reactions of the two customers were quite straightforward. They were stupefied, the exact same reaction which Yuan Zhou had upon seeing it.

What the hell was this?

“Young master, is this the set meal?” the grandpa looked around and then realized it really was just broth and cloves of garlic. Moreover, there were only two cloves of garlic on the plate, the unpeeled kind.

“Boss Yuan, even if they are the rare redskin garlic, they are still garlic.” Wu Hai was looking at the so-called set meal speechlessly. The mere broth and two cloves of garlic were worth 40RMB.

This is way too deceitful.

“Humm, just have a taste,” Yuan Zhou said directly without wasting any other words.

“Young master, if it was pickled garlic I can still have a taste. However, for raw garlic...” the grandpa didn’t finish his sentence, but had already clearly revealed his inability to accept the raw garlic.

“I may be able to eat spicy dishes, but even I can’t eat the raw garlic.” Wu Hai pushed the plate of the garlic away. Was boss Yuan

Zhou kidding? If he ate the garlic, how would he be able to flirt with the girls? With a mouthful of garlic breath? The girls would faint immediately from the smell.

“This is ruby-red garlic. It leaves no offensive smell in the mouth. You will understand after eating.” Yuan Zhou said convincingly.

After all, the system had given him this answer.

The system read, “The redskin garlic provided by the system will not leave any peculiar smell after being consumed.”

“Garlic is a herbaceous plant that matures in half a year. Its bulbs can also be used as medicine. The system has made exclusive changes to the ordinary garlic, removing the peculiar smell after consumption and thus, developed the exclusive ruby-red garlic. This new breed can instead help to remove the bad breath by eating it.”

“A unique substance which existed only in purple garlic and white garlic were injected into the ruby-red garlic. This lead to a new breed being developed, which has increased the alliin and allinase contained within them. Therefore, the garlic containing those two specific nutrients will be able to eliminate the cystine in the bacteria and improve one's immunity. Hence it is one of the best ingredients to maintain one's health.”

“These substances all exist in raw garlic. However, once the garlic is heated, they will be damaged and even lose the original effects.”

“Eh, I don’t really like eating raw garlic,” the grandpa still insisted.

As for Wu Hai, he considered for a while and then said, “Alright, let me taste the raw garlic first and then only eat the noodle soup.”

If there really was an offensive smell, the delicate aroma of the noodle soup would cover it.

“Boss Yuan, at least peel off the skin before serving it to us.” Wu Hai picked up the garlic and started to peel it while complaining.

“Food should be made by one's own hands, only then will it taste better.” Crossing his arms, Yuan Zhou took a look at Wu Hai.

“Cough cough. Boss Yuan is skilled in using words,” Wu Hai said in embarrassment.

“Thank you for your compliment. I think so too.” Without any hesitation, Yuan Zhou graciously accepted Wu Hai’s praise.

Wu Hai didn’t know what to say anymore. Fortunately, he finished peeling the garlic at this moment. The ruby-red garlic looked great from outside. The skin was red while the freshly peeled garlic was a light pink rather than the ordinary white color. It looked fresh and cute.

It didn't have a pungent smell like other breeds of garlic. On the contrary, it had the fragrance of plants.

After taking it in the hand and having a look, Wu Hai put the clove of garlic directly in his mouth. With a small bite, he started to eat it.

It was very popular to eat raw garlic in some provinces and cities, such as Jin Cheng. Every restaurant in that city prepared complete bulbs of garlic on the dining table for customers. On the other hand, people in Chang'an only ate the raw garlic whenever they had noodles.

Undoubtedly, Wu Hai belonged to the group who wasn't used to eating garlic. He stuffed it directly into his mouth and chewed. It was fortunate that Yuan Zhou had provided him with ruby-red garlic, as ordinary garlic would have an excessively pungent taste, which some might not enjoy.

The garlic that was bit emitted a stronger fragrance. Wu Hai's eyes brighten up and he started chewing faster. Along with the repeated chewing, the fragrance became much stronger, bringing about a refreshing feel. After the clove of garlic was eaten, Wu Hai felt refreshed, the sense of chaos in the mind completely cleared away.

"This garlic is really nice." While speaking, Wu Hai covered his mouth for fear that the smell would drive others away. However, the odor that was reflected back smelled refreshing and fragrant, not offensive at all.

“Ho,” he tried to breathe out and then realized it really smelled like that. Wu Hai recalled the brand of the toothpaste that he was currently using, Yunnan Baiyao brand, with the smell of mint. However, it obviously did not smell of mint now.

“It really doesn't have an offensive smell,” after muttering to himself, he started to peel the other clove of the garlic.

“Grandpa Zheng, this garlic can stimulate your appetite. It's really nice. Why don't you give it a try?” While peeling off the skin, he didn't forget to promote the garlic to the grandpa seated beside him.

“See? I already ate the garlic but there is no smell in my mouth. Besides, it is not spicy at all.”

“Really? Not spicy?” the grandpa, who was called Grandpa Zheng, set down the chopsticks and then asked.

“You give it a try and will understand.” Wu Hai gestured the grandpa to taste it.

“All right. Let me have a taste.” the Grandpa Zheng was actually a frugal person. Only a bowl of broth and two cloves of garlic cost 40RMB. It would be a waste of money if he didn't manage to eat them.

Having peeled off the skin, the grandpa gave it a sniff before

putting it into his mouth.

He was also impressed by the rough garlic's unique fragrance and the way it stimulated his appetite.

As an old man, his internal organs would inevitably weaken. Therefore, no matter how delicious the dishes cooked by Yuan Zhou were, Grandpa Zheng would be full with only one dish. Of course, two Soup Dumplings were not a problem for him.

After eating the rough garlic, he felt more spirited and comfortable physically. Every bite brought about a blast of flavor, as if his taste sensitivity became sharper. His appetite also improved tremendously.

Of course, the increase in his appetite was merely due to the sudden sharpening of his tastebud. It didn't mean he merely wanted to eat an additional bowl of noodles. It was just that interest of food was suddenly aroused.

“Is this really garlic?”

“None of the ingredients Boss Yuan provides are simple and ordinary.”

“Originally, I don't enjoy garlic. But today, I ate two cloves successively.”

“40RMB for two cloves of garlic. On average, it is 20RMB for each



clove. Though fairly expensive, it deserves that price.”

The ruby-red garlic instantly obtained two fans.

Yuan Zhou’s restaurant was usually open for an hour in the morning. After that hour passed, when those other customers, who were used to Yuan Zhou not opening the restaurant in the morning, came at the regular time, they were met with a tightly closed door.

“Slurp slurp”

As usual, Yuan Zhou cooked his noodle soup and devoured the dish with only a few bites. Then he walked out of the back door while holding the bowl of the leftover broth in his hand.

The alley in daytime did not appear to be so gloomy and damp. Some unknown flowers grew from the brick cracks and numerous mosses covered the stone bricks, which contrarily, gave the alley a primitive and quiet feel.

He went up to the end of the alley, where the dog was still lying on the large plastic bag. However now, it wasn’t barking miserably, nor scratching his hind leg.

Yuan Zhou could see better under the daylight. The dog was not a purebred Maltese; several strips of black fur could be seen apart from the usual chocolate brown, and the fur wasn’t all curled. A dozen large and small wounds could be seen on its body.

It must have contracted a disease and then be discovered that it wasn't a purebred, thus was abandoned and thrown here.

The bowl that he placed on the ground last night was empty and had been dragged closer to the dog. At Yuan Zhou's arrival, the brown and black dog raised its head, gave him a look and then lay back down, seemingly reluctant to move.

Yuan Zhou still didn't intend to raise the dog. He went up, as usual, poured the broth into the bowl on the ground, then turned around and left.

The dog lying on the ground looked at Yuan Zhou and got to its feet after ensuring that Yuan Zhou had left before starting to drink the broth in the bowl.

This scene was captured by a grandma who happened to bring some food to the dog. She appeared to live not far from here and was dressed in an ordinary cotton T-shirt, with a piece of bread in her hand.

"Why did this guy only give the dog soup? Oh, no, it's broth and smells fairly good." When she smelled the aroma wafting around her, the grandma corrected herself.

Then she started to coax the dog in front of her, "Good little dog. You can't eat your fill with the broth. I have the bread for you. Come and eat it."

# Chapter 51: A Red Packet From The System

---

“Everybody! Time to bet! Let’s bet what Boss Yuan will cook this morning?” A seemingly civilized man dressed in a suit and tie with a briefcase was calling out to the customers queuing up at the entrance of Yuan Zhou’s restaurant, hollering at them to bet. On the left and right side of the briefcase were the characters for Soup Dumplings and Clear Broth Noodle Soup. He seemed so proficient that it was unlikely to be his first time doing it.

“Zhida, you are playing this betting game again?” A muscular man pulled the man in the suit close in a familiar manner.

“It’s almost 9:00. I’m merely playing it for fun. Don’t worry, it won’t affect my job,” the man in the suit said in an easygoing manner.

“Hurry up and bet! The maximum bet is 1RMB. Any more will be rejected.” He made another round again while clutching to his briefcase.

“Gee! Why don’t you have the option that Boss Yuan doesn’t open the restaurant?” A pretty girl with large eyes took out a 1RMB note and asked curiously.

“Beauty, you don’t understand. We are just playing for fun. We are all here for the breakfast, so of course, we wish he would open the restaurant. If he sleeps in again, then we won’t have anything to eat.” The man in suit gestured wildly as he explained. His hilarious gestures amused the pretty girl.

“Haha, so it’s like that. Then I bet on Soup Dumplings.” The pretty girl set the note down without hesitation.

“Hopefully you can win today.” The man in suit winked at the girl and left after wishing her.

Time passed, minute by minute. Nevertheless, there was still no sign that the restaurant would be opened this morning

“I’m leaving. It seems Boss Yuan went to buy ingredients late again last night.” a fat regular customer said as he patted his belly and walked away.

“Eh... Why does Boss Yuan always go and buy ingredients at night?” the man in suit returned the money to those who laid down bets. It was not much, only a dozen 1RMB notes in all.

“Exactly. If he goes to buy ingredients at night, of course, he can’t get up early.” The muscular man started to head back as well.

Yes, the excuse that Yuan Zhou gave his customers was that he had to go to purchase ingredients at night, thus he couldn’t get up early and needed to sleep in. In order to get the freshest ingredients, he certainly had to put in the greatest efforts. Therefore, no matter how much the customers complained, they could do nothing but flap their gums a little, all for the sake of their lunch and dinner.

As for the truth, only God would know.

However, Yuan Zhou's sweet dreams also came to an end.

“Ding”

The system suddenly emitted a sound which woke Yuan Zhou up from his dreams.

“What's wrong?” Lying on the bed, Yuan Zhou murmured. He was still in a daze and hadn't fully woken up.

The system read, “Congratulations to the host. You have successfully opened the restaurant for a month. The system offers the reward of one red packet, filled with cash. The host can receive it any time.”

“Oh, a red packet, alright.” Yuan Zhou muttered, still sleep-talking.

“Wait, a red packet, a red packet filled with cash. Jesus.” After repeating what he said once, he immediately woke up fully. He leaped from the bed and tried to confirm the authenticity of what the system said in a hurry.

The system read, “It is a red packet filled with cash, available to be received anytime.”

“System, I never expected you to give me a red packet. You are so cool.” Yuan Zhou asked incredulously.

The system read, “The red packet is available to be received anytime.”

“All right. It’s shouldn’t be only 0.1 RMB, right?”

As a young man with a mature looking face, Yuan Zhou had attended several [red packet activities](#) during the Lunar New Year holiday. One event that left a deep impression on him was that some group members would first grab it himself after sending a red packet with a large sum, and then released other red packets with the pathetic sum of 0.1RMB to others. Some others would send a 1RMB red packet to be divided by 20 persons among the rest. Those that were lucky might be able to grab 0.1RMB.

Now that the system had unexpectedly sent a red packet to him for no reason, Yuan Zhou’s first thought was that it was probably not real; the second thought was that, knowing the stingy character of the system, it would probably send a 0.1RMB red packet to him.

Former experiences of being cheated by the system were still fresh within his memories.

The system read, “Host, please receive the red packet as soon as possible.”

“Wow, it’s even urging me. Ok, receive.” Yuan Zhou tapped open the red packet marked with Wishing You a Successful Business, helplessly.

To his surprise, a thick red packet really popped up in his hands instantly, the really thick kind. Judging by its thickness, it shouldn’t just be worth ten or twenty grand RMB only. However, Yuan Zhou strongly suspected that inside of the red packet were all notes of 0.1RMB, although it looked bigger than the size of the note of 0.1RMB.

“Let me undo the packet, and then I will know the total amount.”

With a “Si La” sound, Yuan Zhou directly tore apart the flap of the packet.

“Holy sh\*t”, Yuan Zhou couldn’t help swearing. The red packet was unexpectedly filled with 100RMB red notes.

“Did I wake up on the wrong side of reality?” Yuan Zhou started to doubt himself.

After thinking for a long while, he still couldn’t make sense of it, thus gave up. The most important action now for him was to count the exact amount in the red packet given by the kind-hearted system.

“One, two, three, four, five...” After counting the notes twice, he finally confirmed that the total amount was 150 grand RMB.

“System, you are so awesome. You unexpectedly have cash rewards.” Yuan Zhou got excited immediately.

At that moment, the system showed a new message. It was a friendly reminder this time.

The system read, “Host, you have been running your business for a month already. You need go to the tax bureau to pay the food and beverage turnover tax for a smoother business in future.”

Yuan Zhou was slightly confused. What was this situation? He could only get a share of 20% or 30% of the profits. And he still needed to pay tax?

“System, aren’t you responsible for paying the tax?” Yuan Zhou tightly grasped the money that had been in his hands for only a short time.

The system read, “The amount of turnover tax charged is 6% of the actual sales volume in the restaurant.”

“Of the actual sales volume, however, I didn’t get the full amount.” Yuan Zhou felt it was quite unfair for him to pay the tax himself since the majority of the income was always taken away by the system. Fine, all he could do was complain anyway.

“Keep your guard up when other people are too nice to you.” That sentence certainly rang true.



“No wonder you offered such a large red packet just now. It turns out the money was for tax purposes. So what’s the total amount?” As the boss, Yuan Zhou would check the profits daily, thus he knew how much he had earned. But regarding how much he had to pay for tax, Yuan Zhou didn’t really know.

The system read, “Host, the turnover of the current month is 3,589,800RMB. You have to pay 6% of the total amount, that is, 215,388RMB.”

“System, you only gave me 150,000RMB. What about the remaining amount?” Yuan Zhou asked while looking at the 100RMB notes in his hands wistfully.

The system read, “Host, you have to pay it yourself.”

“Very good, how system-like it is.” Yuan Zhou was speechless at the situation. Instead of getting a big reward from the system, he instead had to pay an extra 65,388RMB himself. Therefore, his formerly blissful mood turned sour in an instant. Even if Yuan Zhou had earned a total amount of 697,960 RMB last month, he still felt an incomparable ache in his heart just thinking about the tax that needed to be paid.

“All that remains is 632,572 RMB now after paying the tax. I have worked so hard throughout the whole month for that. Life is really hard.”

Yuan Zhou grumbled while washing up.

If his words were heard by others, Yuan Zhou would have been beaten to death. With six hundred thousand RMB a month, he dares to say life is hard?”

Apart from his monthly salary of 3000 RMB in the kitchen of the 3-Star hotel previously, this turnover was basically equivalent to all the money he had ever earned in the past twenty years and had outnumbered the yearly salary of most white-collars.

Yuan Zhou understood this fact clearly in his heart; therefore, he prepared to pay the tax without much fuss. Nevertheless, a few grumbles were understandable.

Taking advantage of waking up early, Yuan Zhou walked out the restaurant from the back door. Of course, he didn't forget to bring a bowl of broth for the stray dog.

“Taxi.”

Now that he was of the wealthy class, Yuan Zhou started taking taxis whenever he went out. As for buying a car, Yuan Zhou did not have a driving license since he didn't like driving.

“Mister, Municipal Tax Bureau, please.” Having told the driver his destination, he started to rest in the taxi quietly.

Red packet activities: In China, a red packet containing money is given to children as a blessing. Now, it has become popular among

adults for fun. People in the same Wechat or QQ group can hold an activity, in which one sends out a red packet with sum of money for a certain number of recipients. Group members could receive the money by tapping open the red packets before the money disappears. The amount of money one can get is random based on how much was given.

# Chapter 52: A Turnover Of Three Million

---

“Zi Zi”

The taxi stopped at the designated parking spot.

“Here we are at the Municipal Tax Bureau. That would be 22RMB.” After parking, the driver said as he turned to Yuan Zhou.

“Thank you. Here is 25RMB.” Yuan Zhou drew out a black wallet. He then took 25RMB out and gave it to the driver before sitting back leisurely, waiting for his change.

The driver gave back the change quickly. In a short while, Yuan Zhou left the taxi with 3RMB in his hands which he proceeded to stuff into his wallet in a carefree manner.

The tax bureau was about 200 meters away from where the taxi stopped. Even though Yuan Zhou seemed old, he was still a good 177cm or so. With an amiable pace, he arrived at the main hall in 5 minutes.

The main hall of the tax bureau was spacious and bright. The taxpaying location was also clearly indicated. Yuan Zhou had already steeled his heart in preparation for paying the tax, hence he joined the line to take his waiting number.

The taxpaying procedures in the tax bureau resembled those of a bank, confirming the size of his restaurant, showing his business

license and last paying amount that was due. The tax rate for individual business like Yuan Zhou's was fixed and not high. Nevertheless, Yuan Zhou's restaurant was different. Due to the high price of his dishes, he had to pay tax as a small-scale taxpayer.

There were several counters for different kinds of taxpayers, for example, sole traders, small-scale taxpayers, manufacturing business and merchandise enterprises, etc, and all were fairly complicated. For chain restaurants and large-scale food and beverage enterprises, they usually paid tax by wire transfer through banks. Actually, Yuan Zhou could have paid tax by wire transfer. However, he had to declare the revenue for the first month after getting his business license, operating permit and certificate at the Bureau of Commodity Prices.

Holding the blank form in his hands, Yuan Zhou was rather hesitant. Was it possible to declare lower revenue on his form? This way, he could avoid paying more tax. However, once he thought of the clearly indicated prices in his restaurant and the swarm of customers, he knew he would be found out instantly if he was investigated. In the end, after much hesitation, he wrote the amount the system provided.

Soon, it was Yuan Zhou's turn at Counter 1.

"Hello. Please show me the copies of your business license and the certificate from the Bureau of Commodity Prices, your identification certificate, and the completed revenue declaration forms." Behind the counter was a cute and pretty girl, who spoke fluent Mandarin in a sweet voice.

“xi xi suo suo”

Yuan Zhou handed all papers in his hands to the girl behind the counter in one go. “They are all here.”

After saying that, Yuan Zhou took out his bank card, getting ready to pay by card. Yuan Zhou had originally intended to pay in cash and let the cashiers slowly recount the amount. Later he realized that a big bag was required to carry 200 grand RMB; furthermore, it was very eye-catching.

After considering the risk involved, he gave up the plan quietly and decided to pay by card.

“Sir, did you declare a wrong amount? This report form can’t be corrected, thus you need to fill out the form again.” the reception girl held up his report form and said.

“No, I didn’t. That’s correct.” Yuan Zhou shook his head and said convincingly.

“The size of your restaurant is only 30 square meters. But the revenue is an astonishing 3 million. Are you sure that you didn’t fill in the wrong number?” The girl carefully explained to him in an annoyed tone. At the end, she added, “If you hand it in, you will have to pay a tremendous amount of tax.”

“My restaurant is a little special. The amount is correct. That’s it.” Yuan Zhou said in a resolute and decisive tone.

The reception girl got slightly irritated. She didn't try to remind him anymore but rang the bell directly to call for the Vice Division Chief.

"Xiao Qian, what's the matter?" A bald man in a suit, so tight that it seemed to be wrapped around his body, walked over to Xiao Qian and asked.

Xiao Qian briefly summarized the situation to the man. He then raised his head and took a look at Yuan Zhou, who was seated there earnestly.

"Xiao Qian, let me talk to him." The bald man shooed the girl aside and sat down on her seat.

"Young man, check carefully your papers. They are not filled correctly. In you fill them out like that, you will have to pay tax based on this criteria in the future. I'm afraid that your restaurant is too small to afford that." the bald man said in an easy-going tone, with a hint of disregard.

"I'm sorry, but I don't quite understand. All papers you require are here. Is there any problem?" Yuan Zhou asked while pointing at the papers in the hands of the bald man.

"You are such a stubborn person, didn't you listen carefully? You had better think it over before you hand in the papers." The bald man got annoyed at Yuan Zhou's attitude. He flipped the copies open and prepared to accept them once he realized that Yuan Zhou

didn't intend to follow his advice at all.

The previous documents all appeared normal, hence he flipped directly to the document stating the price approved by the authority.

Each restaurant could price the dishes by themselves. According to the rules concerning pricing by the Bureau of Commodity Prices, as long as the customers were able to see the prices easily and did not contain any invisible charges, they were basically deemed reasonable.

For Yuan Zhou's restaurant, the basic price that was declared and approved was the 188RMB Egg Fried Rice. When he submitted the information to the Bureau of Commodity Prices previously, the staff there all believed Yuan Zhou had opened a restaurant for fun. Who would go to a tiny eatery, with an area less than 50 square meters for such expensive Egg Fried Rice?

The bald man, nevertheless, was surprised at the price of the Egg Fried Rice and the revenue that Yuan Zhou had declared just now. If the price was true, it was also normal for Yuan Zhou to declare the revenue like this. What he felt abnormal was the size of the restaurant written clearly on the copy of the business license. It was only 30 square meters.

The bald man felt that the problem lay in either his own eyes or this calm-looking man in front of him.

Having sorted out all the papers in silence, the bald man opened



his mouth, “Sir, I have approved all your papers. The amount to be paid is 215,388 RMB. Do you want to pay by cash or by card?”

“By card.” Yuan Zhou took out the bank card from his wallet arrogantly before handing it over to the bald man inside the counter.

“One moment please.” After swiping the card through the POS machine, a voice sounded, “Please enter your password.”

It was smooth sailing from then on. A little while later, Yuan Zhou walked out of the tax bureau with a 200 grand RMB receipt. When he turned his head and looked at the gate, he had the impression that the tax bureau was just like a money devouring beast.

On the other side, the bald man gathered the copies of all the papers and said to the teller, Xiao Qian, standing by his side, “I’m taking this case to the Division Chief for a review.”

“All right. Sorry for bothering you.” Xiao Qian sat down again and began to work on her next case.

Taking Yuan Zhou’s files, the bald man went to the office of the Division Chief.

“Dong Dong”, the Vice Division Chief knocked on the door.

“Come in.” A powerful voice passed from inside.

“Vice Division Chief Lee, come and sit down. What’s the matter?” after the door was opened, a genial middle-aged man dressed in a smart-looking suit and with neatly-combed hair said in a hurry.

“Division Chief, it’s like this...” the Vice Division Chief, namely the bald man, summarized the situation briefly and to the point.

“Well done, Vice Division Chief Lee. That a small restaurant could declare such a huge amount of revenue is awfully suspicious.” the Division Chief first agreed on the bald man’s suspicions but then said in contrast, “Nevertheless, we don’t have any evidence. So Vice Division Chief Lee, I would have to trouble you to pay the restaurant a visit in person to check the situation.”

“Since we are being supported by taxpayers, we have to do some practical work as well.” The division chief looked at the bald man expectantly.

“Alright. Tomorrow I will drop by for an inspection.” Seeing that the Division Chief had given the order, the bald man could only agree.

---

As for Yuan Zhou, he suddenly got a new mission the moment he stepped out of the gate.

Nonetheless, the contents of the mission made Yuan Zhou

stunned.

# Chapter 53: The First Stage Of The Mission

---

Yuan Zhou suddenly received a new mission the moment he stepped out of the tax bureau.

Nevertheless, the contents of the mission stunned Yuan Zhou.

“System, what kind of bloody mission is this?” Yuan Zhou asked helplessly in his heart as he raised his hand to hold his forehead.

The system read, “Since host has reached Level 2, the special staged mission to level up is officially opened.”

[Staged Mission 1] “Host, please close the restaurant down for three days starting from today.”

(Mission tips: As a candidate to be the next Master Chef, how could you not leave for our very own food trip? Go, young man, go wander the world.)

[Mission reward] Watermelon Juice Recipe

“System, I don’t actually like trips.” Yuan Zhou said with a firm tone, looking like a hard-working youth.

The system read, “The adventurous vibe of the host has already

been exposed. There is no need to lie to yourself anymore. The staged mission can't be rejected."

Standing in front of the gates to the tax bureau in a daze seemed rather odd. Therefore, Yuan Zhou left with quick steps, preparing to hail a taxi. Along the way, he didn't forget to refute the system.

"System, please don't impose this adventurous vibe on me. This is presumably your own thoughts."

Nevertheless, the system did not respond.

"Mister, take me to No.14 of Taoxi Road." Yuan Zhou raised his arm and hailed a taxi. After telling the driver the destination, he began to hold his head as he seriously started to consider what excuse he would provide to close the restaurant.

Suddenly, he straightened his body, put down his hands, drew out the mobile phone from the pocket, and then started to look something up on the Internet.

"Zi liu"

"Here we are." The driver didn't talk much. After saying that, he waited silently for Yuan Zhou to pay the taxi fare.

"Thank you, mister."

“Peng.” After paying the taxi fare, Yuan Zhou got off and headed into the restaurant from the back door again. As he passed by a pile of trash, the Maltese dog with mixed hair colors was still lying prone on the plastic bag, taking no notice of Yuan Zhou passing by.

Not until Yuan Zhou disappeared into the depths of the alley, did the lying prone dog idly raise the head and take a look.

With a sound of “zhi ya”, Yuan Zhou unlocked the back door and went inside. Suddenly, a blast of cool air wrapped around him. The smell of oil and smoke didn’t exist in his kitchen.

He ran up to the second floor in quick steps and opened the drawer of his bedside table. Inside the drawer were some remaining pieces of A4 paper. He picked up a ballpen and, with a flourish, wrote several large characters on the paper.

After leaving the restaurant by the back door arrogantly, Yuan Zhou gave 2RMB to a boy and told him to help paste this notice on the front door. Having glimpsed the notice on the door from a distance, he then prepared to find some place to eat. It was almost the time for lunch.

As to why he hadn’t gone to paste the notice in person, even Yuan Zhou himself probably understood. If his excuse was seen by his regular customers, he would probably end up in the hospital, eating in their cafeteria.

As he thought about that, Yuan Zhou couldn't help giving himself a thumbs-up at his own intelligence.

---

“Sister Ying, wait a moment.” The moment lunch time came, Gao Ying, who had eaten the Egg Fried Rice in Yuan Zhou’s restaurant once, left the office in a hurry. However, she was stopped by her colleague before she reached the elevator entrance.

Wearing her usual office-wear, Gao Ying turned around elegantly. She discovered it was the newly-hired girl from the human resource department, thus gently asked her, “What is the matter?”

“Thank you, Sister Ying. If it wasn’t for you this morning...” Before the girl had finished speaking, she was interrupted by Gao Ying

“Let’s talk while walking.” Gao Ying gestured at the girl to follow her pace.

“Oh, all right.” The girl’s name was Weiwei. She had a baby face and was an easy-going person.

Weiwei had barely graduated from university this year and this was yet her first job. She was a fast learner, sensible and obedient, but also a little impulsive. This morning, she made an error in a very important Excel chart. Fortunately, Gao Ying happened to check the chart when it was submitted to her and gave the girl a few words of advice.

“Let’s enter the elevator.” Gao Ying stepped into the elevator first, followed by the girl, just like a servant girl.

“Ok, let’s continue.” only when the elevator started did Gao Ying looked at Weiwei and then said.

“I just want to thank you, Sister Ying. If it was not for you, I would have been severely scolded today.” while saying that, Weiwei stuck her tongue out, giving off a youthful and pretty appearance.

“You are welcome. We are all colleagues.” Gao Ying paid no attention to her gratitude.

“I have to. I heard you didn’t bring food with you, right? Shall I treat you to lunch?” Weiwei looked at Gao Ying carefully and then promised, “It is definitely very clean.”

Weiwei had heard about a restaurant serving delicious Egg Fried Rice near the company. Lots of people would queue up for it. Furthermore, the boss had a unique personality too. She had been looking forward to tasting the dish. Since Gao Ying happened to help her out today, she wanted to take this opportunity to invite Gao Ying along to try the Egg Fried Rice as well.

Gao Ying had intended to go to Yuan Zhou’s restaurant for lunch today. Nonetheless, when she saw Weiwei’s earnest manner, she felt it would be impolite to refuse her, therefore she agreed.



Once they left the company, Weiwei began to lead the way in the front. On the way, she poured all kinds of praise about the restaurant they were heading to as if she was about to present a treasure.

“Sister Ying, I heard the dishes there are awfully tasty. When I came to work on the first day, I searched for restaurants with high ratings around here using my Wechat. When I checked, I saw many customers leave favorable comments for this restaurant.”

“Sister Ying, I know about your slight mysophobia, but don’t worry, this restaurant is incredibly clean.”

“Humm”, Gao Ying answered absentmindedly. However, once she heard Weiwei’s recommendations about the restaurant, she felt it started to sound a lot like that unknown restaurant she had wanted to visit. Once the way seemed to become more and more familiar, she finally confirmed it was the same place.

How fortunate was it to be invited to a restaurant that she had just intended to visit, especially since Gao Ying had slight mysophobia.

Gao Ying couldn’t help revealing a faint smile on her face.

While walking and talking, the two ladies soon arrived at the street where Yuan Zhou’s restaurant was located. From a distance, they could already see the entrance to the restaurant was bustling with activity.

“Look, Sister Ying. As expected, there are so many people queuing up. Let’s hurry.” Weiwei leaped forward.

“Ok.”

The two ladies arrived at the entrance soon. However, they found that things were not as they expected. It sounded like the customers at the entrance were all cursing the boss.

“Boss Yuan is too deceitful. Why didn’t he inform us in advance that he would shut the restaurant? Now, I have to eat other food to fill my stomach today.” a man said.

“True. How could Boss Yuan act like that? I will definitely not come tomorrow.” a tall and slim man said in anger.

“Hey, man. You’re the one who said you would never come again last time. See, you are still here now.” the tall and slim man was exposed immediately.

Without any embarrassment or abashment, the tall and slim man said frankly, “If other restaurants can serve such delicious Egg Fried Rice, I will definitely not come here anymore. Humph.”

While speaking, he even dared let out a ‘humph’ to show his protest.

“Who wouldn’t?” Those who were waiting at the door let out a collective sigh.

Having heard them talking for a while, Weiwei couldn't help asking, "What's wrong? It isn't open?"

"Young girl, go and take a look yourself. The notice is on the door." the tall and slim man said while pointing to the A4 paper on the door.

"Ok."

She went up curiously to check the message on the paper.

Notice, "Since today is May, 28th, the National Love-One's-Hair Day. I hereby declare a rest today.

The signature below was from the boss of the restaurant.

When she saw this unbelievable reason, Weiwei's first reaction was "astonished"; the second was "terrible".

"Sister Ying, I'm sorry." Weiwei looked at Gao Ying pitifully with a blush on her face.

She had dragged Gao Ying along with the intentions of treating her to a meal and had furthermore praised how delicious the dishes were, yet the restaurant was closed. This situation was even worse than finding out that it was not as delicious as expected.

But what the hell was National Love-One's-Hair Day was? She had never heard of that.

Was this even an official holiday? Weiwei suddenly felt she and the boss of the restaurant were not of the same species.

Gao Ying just raised her eyebrows at the notice and then comforted the girl, "Never mind. I have been here before. The boss indeed has a unique personality."

"Huh? Have you been here before? Wow! Tell me how it is."

After being comforted, Weiwei naturally forgot her embarrassment. Thus she followed Gao Ying who had turned and left, questioning her non-stop.

## Chapter 54: A Novel Excuse To Ask For Leave

---

It was May. The weather wasn't considered hot in Chengdu this year. Yuan Zhou made his way to the gourmet street ① and started to wander about.

Dressed in an ordinary T-shirt and khaki casual pants, Yuan Zhou's style didn't differ much from before. The only difference now might be the color of his clothes. Previously, he barely wore any light-colored clothes, but now he paid no heed to that anymore.

This gourmet street was the biggest one in the city. Stores were arranged in orderly rows along the street. The first floor mainly served food suited for the ordinary folk. It was lunch time now, when business would be booming as can be seen from the swarms of customers. Yuan Zhou wasn't a picky eater, thus he chose a restaurant which he assumed served fresh food based on the scent, then walked towards it.

"Old Town Steamed Bun House", Yuan Zhou took a look at the name before entering.

What to eat didn't matter; the important point is that the ingredients must be fresh.

There were quite a few customers inside. Most of them ordered the steamed buns and soup and everyone seemed to enjoy their food.

“Boss, give me a serving of steamed buns with vegetable fillings, a bowl of soup and a bowl of tremella broth.” Yuan Zhou began to order the dishes after glancing through the limited options on the menu.

“They’ll be served right away. Hold on, please.”

This restaurant was operated by a couple. The husband seemed simple and honest; his arms were firm and strong; his face was red due to exertion from kneading the dough. The wife was dressed fashionably. She had curly permed hair and light make-up, giving her a lively and attentive look. She appeared to be good at mathematics as she received money while serving the dishes at the same time without affecting both.

“Here are your steamed buns and soup. The tremella broth is in the pot over there. Scoop some for yourself.” The wife carried a tray of four steamed buns towards him. They were steaming hot and emitted the delicate fragrance of wheat.

After taking the bowl, he realized the soup was warm and was at a perfect temperature to be consumed immediately. Furthermore, a small plate of kelp was also served for free on the tray.

“Gulp”

Yuan Zhou first drank a mouthful of soup to soothe his dry throat, then prepared to taste a steamed bun.

The steamed bun smelled fresh and the scent of the flour kept emitting from it. With a bite, the delicate fragrance of vegetables rushed down his throat. At that moment, however, Yuan Zhou frowned a little.

Ever since his five senses were strengthened, Yuan Zhou was able to capture even slightest smell and taste with his tongue and nose. Right now, apart from the fragrance of the flour and the crispness of the vegetables, there was also a horrible underlying smell that couldn't be covered.

Since the vegetables used to make these fillings didn't contain any oil themselves, some oil would be mixed into the fillings to give it a better taste. But apparently, the oil used was of inferior quality. Yuan Zhou could hardly bear the taste. He quickly stuffed his mouth with the skin of the steamed bun and the porridge which was not fresh as well.

“System, these kind of dishes are really difficult to eat.” Yuan Zhou couldn't help grumbling.

The system read, “Host, what you need to learn is the earnest attitude of every chef towards their cooking. Please continue with your gourmet adventure.”

“Can you please not use the term ‘adventure’ when I am actually studying whole-heartedly?” Yuan Zhou expressed his worries about the system's communication skills.

Yuan Zhou then started to search other restaurants for taste testing.

The first day ended with Yuan Zhou spending money to conduct various taste tests.

“ling ling ling”

Yuan Zhou got out of bed very early in the morning after being awakened by his cellphone’s alarm. There could only be one reason for him to do so.

Picking up an A4 paper prepared previously, he then went downstairs and stuck it to the front door.

Afterward, he went back, in hopes of getting more sleep.

However, Yuan Zhou was much too naive. He had barely returned to his room on the second floor and didn’t even get the chance to lie on his bed before pandemonium broke out downstairs.

If one listened closely, the yells were all about opening the restaurant. After considering for a while, he washed up and then fled the restaurant.

---

On the other side, Vice Division Chief Lee was on his way to the



tax bureau. He had intended to drop by Yuan Zhou's restaurant for an inspection.

Actually, he wanted to refuse this assignment. For a suspicious restaurant, just informing the Trade and Industry Bureau for an inspection would have been fine. He had no idea what the Division Chief was thinking, ordering him to go there and take a look.

Even though it was an order from his superior, he still went to his workplace first to clock in as a precaution before reporting that he was going out. This way, all procedures were completed and there would be no troublesome problems later.

"Where are you going, Lee?" just as he finished all the procedures and was preparing to leave, he bumped into the other vice division chief, Vice Division Chief Wang.

"Oh, Wang. I'm about to carry out the task given by the Division Chief. And you?" he stopped and answered.

"Well, Lee, our superior seems to have taken a shine to you. Then I won't take your time much longer." Vice Division Chief Wang left a few compliments behind with a smile on the face.

Although Vice Division Chief Lee felt confused, he decided to accomplish the task from his superior first. After rubbing his big belly, he headed to the car park to get his car.

The tax bureau was a mere twenty-minute drive from Yuan

Zhou's restaurant. It only took the bald man twenty-five minutes to get there even with his careful driving.

At the entrance of Yuan Zhou's restaurant, a wonderful show was taking place, waiting for Vice Division Chief Lee to have a look.

"Gee! Who knows where exactly had Boss Yuan gone?" asked someone in a loud voice.

"Only God would know. The restaurant has been closed for two days already." Immediately, another one answered discontentedly.

"This weird excuse is really astonishing. Can't he open the restaurant and do business the normal way?" One sentence followed another and all filled with discontent.

At that moment, a weak female voice spoke up, "I did check. It really was the National Love-One's-Hair Day yesterday."

"What? It's real?" her words brought about lots of responses immediately.

"Is it the main point now? The important thing is to get our meals." The weak voice just now was instantly covered by the cacophony, and the crowd then started discussing the new problem. This was the scene that came into Vice Division Chief Lee's sight just as he arrived.

"What is the matter with this angry mob? Is there anything

wrong?” Looking at the excited crowd, Vice Division Chief Lee’s heart started pounding.

After hesitating for a while, Vice Division Chief Lee still decided to go up to ask about the situation.

“Hey, brother. What’s going on? Did the boss run away after collecting the payment?” Recalling Yuan Zhou’s declaration of his revenue, Vice Division Chief Lee asked firmly

“You are new here, aren’t you? No, it’s not like that. We are all here waiting for our meals.” The man which the question was directed to turned his head and took a look at Vice Division Chief Lee before giving him an explanation.

“Waiting for your meals? You could also eat at other restaurants. What are you guys gathering here for?” Vice Division Chief Lee was puzzled. It had already been twenty minutes since he arrived. Why were all these people waiting for their meals at the entrance of a closed restaurant?

“You are new so you don’t understand. It’s a good thing that you haven’t been cheated.” the man revealed a peculiar smile, so peculiar that Vice Division Chief Lee felt a shiver down his spine.

“Fine, I’d rather go to the front and check it myself.” Vice Division Chief Lee whispered while squeezing forward towards the entrance of the restaurant slowly.

The most eye-catching thing about the entrance was that the restaurant didn't even have a sign. Nevertheless, Vice Division Chief Lee knew the restaurant had already been registered. Since there wasn't a sign right now, was the boss concealing something or what?

While thinking this way, he immediately overturned his own idea, as there was a notice pasted on the door.

Notice, "As today is the International Day of UN Peacekeepers, I hereby declare a rest."

Vice Division Chief Lee felt he must have read it wrongly. As a government worker, he was fairly familiar with official holidays and when they were. When he saw this so-called official holiday, however, he was no longer quite sure about it.

The girl that checked the holiday yesterday took out her phone and searched the internet again. When she found it was really that holiday as mentioned in the notice, the girl immediately held up her phone and said, "I just checked. This holiday really exists."

"What?" as the one who had the strongest reaction, Vice Division Chief Lee took a large step forward and stared at the screen, carefully reading the description.

After reading, that the realization that this holiday was real dawned upon him. Vice Division Chief Lee then became truly speechless in his heart, and the rest of the people also followed suit.

What the f\*ck! Why doesn't the boss just go to heaven!

The gourmet street is really a street or an alley where lots of restaurants, eateries and stalls gather together, providing various specialty dishes of different regions.

# Chapter 55: Differences Among Abalones

---

“What a tough job that is! Boss Yuan must have worked so hard trying to find such odd holidays.” Strong displeasure could be heard from an irritated voice.

“Let’s do this. Yinyin, you check the internet and see if there is any kind of weird holiday tomorrow.” the man instructed after calming down.

The girl who kept checking the holidays turned out to be Yinyin. She then started searching for the information obediently just like she was told.

After being in a daze for a great while, Vice Division Chief Lee finally came around. He asked curiously, “Will the boss open the door later? What if he has escaped? I heard the dishes in this restaurant are fairly expensive.”

“Newcomers know nothing. With Boss Yuan’s culinary skills, it’s absolutely a waste if he doesn’t cook.” In other words, Yuan Zhou was nobody if he was not a chef.

The sentence was incisive and straightforward. Furthermore, many people agreed, nodding their heads.

Vice Division Chief Lee was finally convinced now. However, since the door wasn’t open yet, he couldn’t just go back and report that to his superior. Therefore, he asked again, “Will the boss open the restaurant today?”

“What kind of nonsense are you spouting? It probably won’t be open today.” the man’s answer was quite interesting. He first scorned Vice Division Chief Lee’s question, but the later part of his answer wasn’t certain as well. It seemed he also wished for the restaurant to be open today.

Vice Division Chief Lee couldn’t just stand here waiting the whole day. He thought for a while and decided to come for an inspection tomorrow morning, then give a more accurate report to his superior.

“I got it. I have searched quite a few times,” Yinyin said with an affirmative tone.

“So? Any other holidays tomorrow?” the man asked in a low voice.

“No, there won’t be any more odd holidays tomorrow.” With the way Yinyin spoke while gasping for breath, the people around would have strangled her if she wasn’t a girl.

“That’s great. With no holidays, let me see what excuse Boss Yuan can provide.” Hearing the good news, several people sighed in relieve. Afterward, they dispersed in twos and threes, preparing to come again tomorrow.

It turned out that they were still much too naïve. For the third day, Yuan Zhou took another approach in sticking the A4 paper on the wall. Therefore, Wu Hai, who had not gotten a decent meal

these past two days, still didn't manage to catch Yuan Zhou. The method used this time was simple and brutal.

Yuan Zhou just set his alarm clock to 2:00 a.m, then after getting up, he walked out to the front door secretly.

Who had ever admired the sky of Chengdu at 2 before dawn? At least before that day, Yuan Zhou hadn't ever seen that. Now he could gaze at the sky to his heart's content.

In the darkness of the night, the surroundings emitted a biting chill. The street lamps sparkled dimly along the road, giving off an indescribable atmosphere. Yuan Zhou had wore a jacket specifically, thus didn't feel cool at all.

“Whoops! You really scared me.” Instantly, Yuan Zhou's voice resounded across the empty street.

It was a dog lying prone at the entrance that frightened Yuan Zhou. Those glittering eyes in the dark surroundings formed a huge contrast. Even Yuan Zhou, that was usually courageous, was greatly startled.

The dog raised his head, glancing at Yuan Zhou, then lay back down, without making the slightest sound.

Yuan Zhou approached the dog and discovered it was the Maltese with mixed hair colors, which he fed with broth every day. It was lying still in the dark night with its shiny black eyes gazing around



on high alert as if it were protecting something.

“What are you lying there for? Go to your own place.” Yuan Zhou clearly knew the restaurant was very safe and didn’t need any guarding. Nevertheless, he was still happy to see that scene.

He had never expected anything back from one he helped. Of course, if there was, he would be happy as well.

The Maltese turned its head back and looked at Yuan Zhou, with its distinctive style. It then continued to guard the restaurant alertly, ignoring Yuan Zhou.

“All right. You can sleep wherever you want.” Realizing that the dog wouldn’t obey him, he shrugged and stuck the notice onto the door. Wearing a pair of slippers, he then went back to his own bedroom with a swagger, preparing to get more sleep.

Without Yuan Zhou’s knowledge, the Maltese had been guarding the restaurant for many nights already.

The sky lit up with the morning rays of the sun. It was another sunny day. Having agreed beforehand to go together, several regular customers were walking towards the restaurant. When they saw a slip of paper pasted at a conspicuous place on the front door from a distance, they suddenly had a bad premonition, thus they ran up to check the content hurriedly.

“Can this damn unbelievable reason also be used?”

“I will definitely kneel down to the talented boss,” said a man called Ye Liangchen.

“I really admire his talent.” After finishing that sentence, another man turned and left.

“The boss always acts pretty cool. I’m convinced of that now. If possible, I wish I could hit him. Of course, I will not hit his hand and face.” It’s quite a logical and reasonable statement.

After all, if Boss Yuan’s hands got hurt, he wouldn’t be able to cook anymore.

Notice, “I’m not happy today as I didn’t manage to find a holiday. So I declare today as a rest day to overcome my bad mood. However, the restaurant will be open for business tomorrow.”

The signature was still from Yuan Zhou.

This time, there was no customer waiting at the entrance anymore. It looked as same as other closed restaurants.

Having rushed over here hurriedly, Vice Division Chief Lee once again encountered a closed restaurant. This time, there wasn’t even a customer waiting outside, only the lonely notice being left pasted on the door. He got really angry when he took a look at the contents of the notice.

“How could a mere tiny restaurant dare to be so capricious?” He had much to grumble about to his boss on the way back.

As he didn't even manage to enter the restaurant, Vice Division Chief Lee had nothing to report to his superior. Therefore, he could only head there again on the next day. Fortunately, the notice said that the restaurant would be opened tomorrow.

Change is the only constant in this world. At that moment, the Division Chief sent someone to inform him, “The Division Chief has something to talk with you.”

“All right. I'll be there right away.” Vice Division Chief Lee could only helplessly agree.

“Dong Dong”

The knocks interrupted the Division Chief's line of thought while editing documents. He then sat upright and said, “Come in.”

“Division Chief, I'm sorry. That restaurant has been closed for three days. I don't know what happened either.” Once Vice Division Chief Lee entered the office, he first gave an apology and then explained carefully.

“So, many people are giving high praise concerning the culinary skills of that chef? The Division Chief asked with interest.

“Yes, they do. The problem is that the boss seems quite absurd.”

No doubt, there was discontent in the Vice Division Chief Lee's remarks.

“If the chef has such superb culinary skill as described by those people, it would be understandable.” the Division Chief said with a smile.

However, Vice Division Chief Lee didn't think that way. He just stayed silent as there was no way for him to refute his superior face to face.

“Ok. After getting off work tomorrow, let's go to the restaurant again.” The Division Chief was fairly curious about the 30-square-meter restaurant that needed to pay such a hefty amount of tax. Furthermore, the boss was known to be a strange person. He felt that these were sufficient reasons for him to go for an inspection himself, no matter for his own curiosity or for official business.

For the past two days, Yuan Zhou had been spending money to taste various dishes. He had gained quite a lot from those experiences. Some restaurants didn't have the top quality ingredients that he had access to, but they still insist on using the freshest ingredients.

For example, there was a steamed bun store in a residential area. It was open for only 4 hours per day; furthermore, the price was twice of other restaurants. Yet, all their steamed buns were sold out every day. Many people even came back to ask for more.

Yuan Zhou failed to buy one the first time. All the steamed buns

were sold out just when it reached his turn. By the way, that store only sold buns with meat fillings, no other fillings were available.

During his second try, Yuan Zhou managed to buy one. He then understood the reason why the store was opened only for 4 hours. It was to prepare clean ingredients. The boss had done everything he could to maintain the cleanliness along with obtaining the freshest ingredients. However, the taste couldn't be said to be on par with those delicacies.

Yuan Zhou heard of another famous old restaurant this time. Its specialty dish was wild abalones. Each customer could only be served a limited amount for each meal. It was said to be incomparably fresh and delicate, thus Yuan Zhou followed its reputation and came here to taste it.

## Chapter 56: Yuan Zhou's Tongue

---

It wasn't difficult to find the restaurant. It was located in a bustling region near the highway and was decorated exquisitely and magnificently. The two waitresses at the entrance were also both pretty girls.

"Welcome. Table for how many?" One of the waitresses came up and greeted Yuan Zhou.

"Just for one. The main hall is all right."

As a private room had to be charged separately, Yuan Zhou made the intelligent choice and chose the main hall instead. He merely wanted to try the taste of the wild abalones from this restaurant.

"All right. This way please." The waitress politely showed Yuan Zhou to a table for two next to the window. Although there was a good view, nevertheless, it was rather noisy as well.

"Thank you." After thanking her politely, Yuan Zhou picked up the menu on the table and prepared to order dishes.

"You're welcome. There'll be another waitress to take your order." The receptionist kept smiling politely all along. The delicate and elegant decorations of the interior also gave off a comfortable atmosphere. Overall, Yuan Zhou was quite satisfied.

"Nice to meet you, sir. What would you like to eat today?"

another waitress with a pleasant appearance came up to him and asked in a melodious voice.

“Abalone au jus on Rice and Steamed Fresh Abalones, one serving for each. That’s it,” Yuan Zhou ordered two abalone dishes and then gave the menu back to the young girl.

“All right, sir. The abalone you order is the Canadian wild abalones that came by air today. Since the amount you ordered has reached the quota, you can’t order any more abalone dishes for today.” the waitress clearly stated the origins of the abalone and the limit one could order.

“Understood.” Yuan Zhou nodded his head.

“Your dishes will be served shortly. Please wait for a moment.” The waitress left after that. Yuan Zhou then took out his phone and started playing a single-player game, Star Destroyer. He played while waiting for his dishes.

For such a large professional restaurant, they would have at least 20 chefs in the kitchen, each with their own specialized job. Even if the main hall was full of customers, the dishes would still be served very quickly.

“Sir, here are your dishes, Abalone au jus on Rice and Steamed Fresh Abalones.” the girl with a melodious voice said while leading a waiter over to Yuan Zhou’s table.

“Thank you.” Yuan Zhou set aside his phone so that the girl could easily place the dishes in front of him.

The speed was yet fairly good for the two dishes. After serving Yuan Zhou the dishes, the waitress and the waiter continued to wait upon other customers.

One waitress would usually wait on several tables, only then would the main hall be orderly.

The small purplish red earthenware pot contained approximately a bowls worth of rice. The rice was molded into an inverted bowl-shape mound and covered in brown shiny abalone juice. The boiled broccoli and Shanghai green also formed a beautiful pattern around the rice. The abalones, on the other hand, were thinly sliced and immersed in sauce with some diced carrots as the side.

The dish looked pretty good based on its color, fragrance, and taste. Nevertheless, Yuan Zhou stroked his chin doubtfully.

“Zi”

He pulled the other dish, Steamed Fresh Abalones, close to him.

As the most distinct characteristic of this dish was its fresh taste, it was steamed without any flavorings, with only a few chopped green onions on the surface.

After scrutinizing it by poking around with his chopsticks, Yuan



Zhou discovered that the abalones were quite cleanly processed. It contained only a tinge of fishy smell, along with the breath of the sea breeze. These abalones were, without a doubt, fresh.

There were only 4 abalones in the plate, all of them were large. Large abalones were necessary for this dish, hence that wasn't a problem either. The abalones were cut into a rhombus shape, allowing them to absorb the sauce easily. Furthermore, it also enhanced the food visuals.

“Ai...” Yuan Zhou heaved a sigh. Only then did he pick up his spoon and start eating the Abalone au jus on Rice.

Yuan Zhou usually had meals slowly, especially there were only a few dishes. In the end, he only ate one-third of the Abalone au jus on Rice and half of an abalone for the other dish.

Even if it was the steamed bun from last time which had no specialties except for its fresh ingredients, Yuan Zhou still ate it up.

But for the abalones that were way more expensive than the steamed buns, he nevertheless left almost all of them untouched.

Negative feedback.

Twenty minutes later, Yuan Zhou stood up and went to the front desk to pay the bill.

After 5 minutes, Yuan Zhou returned to the entrance. He looked at the exquisitely decorated sign and couldn't help shaking his head.

These successive actions on his seemingly rigid face gave off a cool atmosphere. However, the impression didn't even last for three minutes.

"Wait. I seem to have forgotten something?" Yuan Zhou suddenly stood still, muttering to himself.

"Your phone sucks. Speak louder, otherwise I won't be able to hear you clearly." At that moment, a passerby walked passed him while speaking on his phone.

"Oh, yes. My phone." Yuan Zhou stroked his chin. Then he prepared to return to the restaurant to retrieve his newly-bought cellphone.

Although Yuan Zhou had left, his table had yet not to be cleared as the dishes on his table had barely been touched. This was an almost impossible occurrence in the restaurant. Apart from the scrumptious taste, no one in their right mind would waste the Steamed Fresh Abalones dish worth ¥1998. Furthermore, the cellphone of the customer was still lying on the table.

On the opposite of Yuan Zhou's table was a family of three. They appeared to be of the middle class. The man was dressed in a formal suit while the woman carried an LV handbag on her shoulder. The little girl seated beside them was also dressed cutely.

On their table were abalone dishes ordered by the three people. The strange thing was, only the formally dressed man ate one of them, leaving the rest untouched. At that moment, the man called a waitress over. “Miss, please call your manager over.”

The waitress happened to be the one with a clear and melodious voice. She looked at the dishes on the table with puzzlement. After finding nothing wrong, she said, “Sir, if you have any problems, I can also be of assistance.”

“Yong girl, I’m afraid you can’t. I would rather directly talk to your manager on duty.” the formally dressed man said to the waitress gently while smiling at her.

“Junhua, forget about it, ok?” the pretty woman beside him said softly while patting the man’s arm.

“Don’t worry. Let me handle this issue. They are actually lying by doing such things.” the man insisted.

When she saw his husband insist like that, the pretty woman spoke no more. As the waitress beside them didn’t actually know what had happened, she continued to ask, “Sir, is the taste of our dishes not to your liking?”

“It is indeed some problem with the dishes, but it isn’t because of the taste. Go and let your manager come.” the man said in a firmer tone this time, with some discontent as well.

Realizing she would not be able to handle this, the waitress with the melodious voice could only reply, “Please wait a moment. I’ll go call our manager on duty over.”

Then she went immediately to the manager's office with a sense of unease.

Soon, the manager on duty came up towards them. She was approximately 30 years old, dressed in a black business suit with her hair tied in a bun and had a stern expression

When she approached the man, she asked softly with a gentle smile, “Sir, what can I do for you?”

“Manager,” The man saw the name Liu Na shown on her badge. “Manager Liu, I just want to ask, where are the abalones today from?”

“Sir, the abalones we provide today come from the Pacific Ocean along the coast of Canada. They are all top-grade wild abalones.” Manager Liu calmly explained in detail.

“Huh, really? It’s wild. Are you sure?” Looking at Liu Na sharply, the man questioned her.

“Yes, definitely from the wild. Please be at ease, sir.” Liu Na firmly responded

The two of them exchanged words, then they started arguing in low voices, neither one giving way to the other. It was then when Yuan Zhou returned and passed by them. Liu Na had been irritated by the man's stubbornness, thus she said directly, "The abalones we provide today are definitely wild abalones from Canada."

At that moment, Yuan Zhou happened to hear Liu Na's word. He then whispered disapprovingly, "Tastes of sand. Obviously, they are cultivated."

He that talks much errs much. This is an eternally immutable truth.

## Chapter 57: The Innocent Yuan Zhou

---

He that talks much errs much. This is an eternally immutable truth.

What Yuan Zhou said was instantly overheard by the two people who were debating passionately.

"Little brother, you are right. You come and judge these abalones. They are obviously cultivated. Yet they keep insisting that they are from wild." The man in a suit turned his head and gazed earnestly at Yuan Zhou as if looking for an alliance.

"Sir, you should concentrate on enjoying your delicacies. What do you think?" Liu Na would never have spoken so impolitely to any customer. Nevertheless, her tone turned bitter since she was first entangled by the man in a suit and now, Yuan Zhou made it worse.

Since his private grumble was heard by others, Yuan Zhou felt embarrassed. The man in a suit may have revealed the secret of the restaurant but Yuan Zhou didn't intend to intervene in this matter. Yuan Zhou had just picked up his phone and was preparing to leave when he heard Liu Na's discourteous words. Despite that, he merely frowned a little.

When Liu Na realized Yuan Zhou had no intention to intervene in this conflict, she heaved a sigh of relief. Actually, she regretted the moment she spoke those words out. No matter what, the customer was the customer. They deserved better treatment.

However, the man in the suit didn't intend to let Yuan Zhou go so easily. It wasn't easy to meet another man who also knew the truth. How could he ignore this matter and stay silent?

“Manager Liu, you see? It isn't only me who feels this way. The abalones that you provide are truly not from the wild.” the man in suit raised his voice, speaking loudly, “Everybody, listen to me. This gentleman said that the abalones here are all cultivated rather than taken from the wild,” when he found that Yuan Zhou was walking out of the restaurant indifferently.

Immediately, the issue the man raised aroused public indignation in the restaurant. Customers who came here for their meals were mostly wealthy people. Therefore, not many customers paid attention to their argument at the very beginning. But the actions of the man in a suit directly made Yuan Zhou become the main target for all the customers.

“What's going on? Aren't these wild abalones?” a woman in expensive clothes put down the abalone in her hand immediately and then asked with a frown.

With someone taking the lead, others began to follow the discussion as well, all talking at once.

“That's not possible. It's an old restaurant and I often come here to eat. The quality of their abalones is fine.” a loyal customer shook his head in disbelief.

“That cannot be guaranteed. Businessmen are usually tricky and dishonest nowadays.” Another customer showed his distrust.

“Did that young man say the abalones were cultivated? Let’s ask him.” When one of the customers saw Yuan Zhou standing in the center of the crowd seriously, he gave a suggestion.

“That’s true. Let’s ask him.” More people echoed.

“Young man, how do you know the abalones were cultivated? Where did you get this information?” People usually followed others blindly. Immediately, Yuan Zhou was lost in the crowd, getting interrogated left and right.

Nevertheless, the man in a suit was satisfied with the outcome he created.

Liu Na, who was standing beside the crowd, was completely enraged. She first glared at the man in the suit, then walked up to Yuan Zhou in her high heels. With her face flushing due to the anger, she forced a smile and said, “Please rest assured regarding the quality of our abalones. We have been in business for dozens of years and quality has always been our priority. What he said was merely a prank just now.”

While saying that, she gave Yuan Zhou a signal by winking at him, willing him to coordinate with her. However, Yuan Zhou just shrugged and kept silent. After all, it was true that the abalones were cultivated.



“This gentleman was just trying to amuse everybody. How could it be possible that our abalones were cultivated? Right?” Liu Na guessed that people would usually choose to go with the flow and avoid trouble in such circumstances. This was exactly what Yuan Zhou had done just now.

“No, I am not joking. I did say that and furthermore, it is the truth.” Yuan Zhou was not pleased with the manager on duty as he found being used as a tool to smooth over disputes to be fairly distasteful. Therefore, Yuan Zhou replied following his heart and the demands of the system.

Yes, that’s right. The system just released another new mission.

The system read, “As a candidate of the Master Chef, how could you let others suspect that your tongue has problems? Go, young man, show them your capabilities as a candidate of the Master Chef.”

[Random Mission] Unveiling the True Features of the Abalones

[Mission Reward] Herbal Tea Eggs

As a matter of fact, even if the system didn’t release this mission, Yuan Zhou would have also struck back. Being used like a tool... Even tools have tempers! Furthermore, this situation originally did not concern him.

Immediately, Yuan Zhou's words brought about a large uproar among customers in the restaurant.

"Is it true?" a middle-aged man stood up and asked in a solemn tone.

"No, it's not like that. Sir, we could sue you for your defamation. Do you understand?" Liu Na took a deep breath and then said severely.

Now, this dispute had escalated beyond Liu Na's control. Therefore, she sent a waitress standing beside her to inform General Manager Gou, at the same time trying to refute the claims.

"Of course, I am responsible for what I just said. I hope you could also be responsible for what your restaurant has proclaimed." Yuan Zhou glanced at her.

"I believe everybody here was attracted due to the reputation of this restaurant. I too, am not an exception. By chance, I possess some knowledge of food and ingredients." Yuan Zhou approached Liu Na and stood in front of her before starting to speak.

"On the table over there are the dishes I have ordered. I have tried both the abalone dishes. The chef really does possess decent culinary skills." Yuan Zhou pointed at the dining table next to the window.

The crowd all turned their heads towards that direction. When they found the dishes were barely eaten, they began to trust Yuan Zhou's words. The dishes here in this restaurant were not cheap but his dishes did not seem to have been touched at all.

"I forgot my phone just now thus came back to get it." Yuan Zhou took out his phone and showed everybody.

"Then I came across that man and this Manager Liu arguing and accidentally told the truth. That's how this situation occurred." With only a few sentences, Yuan Zhou revealed the entire process.

This time, the man in a suit spoke up, "It's true. My family just came back from Canada. Although the waitress has declared their abalones caught from the wild in Canada, the taste is obviously incorrect. So I started arguing with them. However, who would have expected that they wouldn't admit it."

"What's the matter with your restaurant? Are you cheating us using fake abalones?"

"Exactly. Refund the money to us."

"To think that I am a regular customer of yours. Are the abalones served before also fake?"

Immediately, all customers in the restaurant felt they had been cheated by the restaurant, hence started getting agitated.

At this time, the waitress that was sent away just now came back along with General Manager Gou. He was fairly young, around 30 years old or so. With a calm smile on his face, he came up to the crowd immediately and then said, "Calm down, everybody."

After soothing the customers in the main hall until they calmed down, General Manager Gou smiled and asked Yuan Zhou and the man in the suit,

"Respected sirs, both of you suspect the abalones that we provide are not taken from the wild, but do you two have any evidence?"

In current times, every accusation required evidence. General Manager Gou couldn't believe that someone was able to judge whether the abalones were wild or not with merely a taste. This was something hard for ordinary people to tell.

Seeing both of them remaining silent, the general manager then said gently, "I don't think it's right to suspect us groundlessly if the two sirs don't have any evidence."

After that, he ignored the two people and prepared to soothe other customers.

The man in the suit merely felt that the taste was a little different. He had only insisted on his opinion because of Liu Na's arrogant manner implying he was in the wrong. He could neither present any evidence nor give a convincing reason. That was why he had kept silent over this debate.

On the other hand, Yuan Zhou opened his mouth, “...”

# Chapter 58: Great Knowledge

---

On the other hand, Yuan Zhou opened his mouth, “Excuse me, I have evidence.”

Yuan Zhou was calm. Only after everyone in the restaurant had fallen silent, did he continued,

“Since everyone came here to eat abalones, all of you must definitely know something about them. Thus, I will skip the useless chatter and jump straight to the differences between wild and cultivated abalones.”

“These abalones are originally known as Shield Fish, but since [Bao Shuya](#) loved to eat them, they were renamed Bao Fish (currently known as abalones) and are shaped like a human’s ear.”

A famous politician in Kingdom Qi of ancient China thousands of years ago. During that period, he helped one of the princes to ascend the throne and later recommended another talented man to assist the King.

“Sir, what you are saying are basic information about abalones. Does it have anything to do with the matter we are now debating?” General Manager Gou asked in a peaceful tone.

“Not really. I’m just trying to represent how professional I am.” Yuan Zhou answered, “The following is exactly what you guys would love to know about.”

“If I am not mistaken, the method for breeding abalones include caged feeding, factory breeding, and tunnel breeding. Besides, there is also the most natural method, the bottom sowing method.”

No sooner had Yuan Zhou uttered those words did General Manager Gou's face change from its formerly confidence look.

“The abalones served in your restaurant are bred in this way.”

Yuan Zhou didn't have any hesitation as he said that.

“Natural abalones grow slowly. The shell of an abalone can reach approximately 2-3cm in its first year and 4-5cm in its second year. An abalone with a size over 10cm would require six or seven years.”

“However, if the abalones were cultivated, they would only need two years to reach that length. Am I right, Manager Gou?” Yuan Zhou said, “What do you say? It sounds pretty professional, right? I even know the breeding method and time cycle of mature abalones. Are you thinking of me as a specialized breeding expert for abalones right now?”

“Sir, I must admit you are absolutely right but you are only talking about the method to breed the abalones. You still haven't provided any evidence yet, have you?” Manager Gou calmly pointed out the fact that Yuan Zhou had no convincing evidence. Up until now, his attitude towards Yuan Zhou was still nice and amiable.

“Oh. I have yet to mention the differences in the taste between the two varieties.” Yuan Zhou continued speaking, like a cat teasing a mouth.

“I have no idea what the Canada abalones look like. But the abalones that you provide are *Haliotis Discus Hannai* of the local category. They have a unique characteristic.” Yuan Zhou said deftly while fiddling with the shell of the abalones in his hand.

“I don’t want to narrate the specific details anymore. Anyone who’s interested in that could search the details by browsing the name on Baidu.”

When Yuan Zhou finished talking, some of the customers standing around him really started to browse the name *Haliotis Discus Hannai* on Baidu.

Then numerous discussions passed.

A customer took his telephone and read, “It truly exists. Its nickname is Emerald Abalone, usually a brownish green or maroon color. When fed with red algae, it would grow a vivid green shell while if fed with seaweed, it would grow a dark red shell.

Another man uttered the latter part, “Wild abalones have strong feet. They consist of 40% of the total weight. Every 100 grams of abalone flesh contains protein 40 grams, fat 0.9 grams, and carbohydrate 33.7 grams. This difference is tremendous.”



---

“Since everybody now knows well about the Haliotis Discus Hannai, you guys could respectively check the abalones dishes on your table.” Yuan Zhou slowly said as he set down the abalones with a vivid green shell in his hand.

“Xi Li Hua La”

The sound of plates moving came from the tables.

“That’s absolutely right. What this brother said is correct.” Soon, there was one who finished checking his own plate.

“What a black-hearted business. Unexpectedly, they are selling cultivated abalones in the name of wild ones. Cultivated is then cultivated. Why do you say it’s from the wild?” another man echoed.

“They have lied to us for so long, it's time for them to compensate us.” Immediately, someone jumped straight to the most important point.

“Absolutely. You have been cheating consumers by doing such deeds.”

“I called [315](#) just now. The operator said they would handle this complaint immediately.” a man wearing glasses said as he set

down his phone calmly.

315: a complaint hotline for consumers, usually administered by the Industry and Commerce Bureau. Once there are any disputes between the consumers and business entities, they can dial this number to lodge a complaint.

“As a well-renowned restaurant, how can you do such shameful things? No one will come again if you continue with such deeds.” Many more customers expressed their disappointment.

“Anyway, I have called the police. This is definitely fraud,” said another man while sitting cross-legged on the chair.

Facing such a mess, General Manager Gou couldn't stay calm anymore. The reason was because what Yuan Zhou had said was reasonable and moreover, the truth. It was him who had found and contacted the cultivation farms. Furthermore, he specially chose this breed of abalones from the farm as it had the most similarities with the wild ones. Never had he imagined that the truth would be unexpectedly revealed by a customer.

If it wasn't for the waitress who informed him that Yuan Zhou was dragged into this mess by the man in a suit, he would have suspected this occurrence as a conspiracy made by the rivals.

The Manager Gou had no time to attend to others at present. Quite a few customers had called the 315 Complaints Hotline and some even called the police. The restaurant was currently in a total mess. Furthermore, the man in the suit also joined in the opposing crowd.

As he didn't like troublesome matters, Yuan Zhou left quickly this time.

Since the mission had been completed, there was no need for him to stay there anymore. It was too complicated to wait for the compensation, hence Yuan Zhou preferred to leave quietly.

Nevertheless, his phone vibrated when Yuan Zhou had barely walked out of the restaurant.

Appearing on the screen was an unknown number. After hesitating for one minute, Yuan Zhou decided to answer the call.

“Hello.....”

“You finally answered my call. Why did you shut the restaurant for so many days? Do you want me to starve?” a familiar voice emerged from the phone.

“Oh, Sun Ming. What's the matter?” Yuan Zhou asked with puzzlement.

“What's. The. Matter? Aren't you ashamed for asking that? Tell me right now when are you going to reopen your restaurant?” Sun Ming shouted at him angrily from the telephone.

On the day before, Sun Ming went to Yuan Zhou's restaurant

cheerfully, preparing to eat delicious food to reward himself for his diligent work but only found the annoying notice on the door. What the fu\*k was the National Love-One's-Hair Day? It was the first time that Sun Ming had witness Yuan Zhou's mischievous side.

Previously, he had only felt this friend of his did not speak much but treated friends well. Now Sun Ming also knew that he was extremely concerned about various holidays.

"Tomorrow. Didn't you see the notice?" Yuan Zhou continued to feel puzzled.

"So it won't be open today?" Sun Ming's tone had just calmed down but Yuan Zhou instantly ignited his rage again.

"Yes, what's wrong?" Yuan Zhou asked him again persistently.

"Ah, forget it. Never mind. I haven't seen you for a long time. Let go for a meal." Sun Ming finally told his true motives.

"But we just met five days ago. What are we going to eat?" Yuan Zhou first presented the fact and then asked.

"You already have a restaurant, why should we go to other places for a meal? Let's go to your restaurant." Sun Ming said as if stating the obvious fact. This turned out to be the main purpose of Sun Ming as he hadn't eaten Yuan Zhou's dishes in days and thus could no longer bear the temptation.

“I won’t open the restaurant today,” Yuan Zhou refused him decisively.

“Yes, we don’t need to open it. Just a few of us.” Sun Ming was quite considerate.

“Let’s go somewhere else, just not my restaurant.” However, Yuan Zhou didn’t play by rules at all.

“For us brothers, couldn’t you cook the dishes yourself?” Sun Ming began to use the friendship tactic.

“No, I can’t.” It was still the same rejection.

“Doing business is tiring. Let me have a rest and eat out, ok?” Yuan Zhou gave an explanation.

“Fine, then let’s go to eat the roast duck of Old Lee.” Since Yuan Zhou had clearly expressed his attitude, Sun Ming changed the location for the meal.

“Ok, I’ll be there at 5.00p.m,” looking at the time, Yuan Zhou replied affirmatively.

“All right. See you later.” After that, Yuan Zhou hung up the telephone first.

.....

“Ka La”

It was 11:50 at night. Yuan Zhou opened the back door and turned the light on.

“Huh? It still looks quite clean.” After mumbling about the spotless restaurant, Yuan Zhou started to stagger upstairs

He used to be able to drink up one box of beers, but today after no more than 3 bottles of beer, he had gotten dizzy, unable to tell directions. Liquor tolerance really needed regular training.

After a “Peng” sound, Yuan Zhou fell on the bed without even washing up. When he had barely fallen asleep, the system sent him a message.

The system read, “Congratulations! Host, you have smoothly finished the first stage of the mission. The reward is available to be received.”

“Receive.” Yuan Zhou muttered to himself.

With a mere word, he simultaneously received the rewards of Herbal Tea Eggs and Watermelon Juice for the two completed missions.

However, the strong effect of the alcohol made Yuan Zhou fall asleep straight away.

Immediately, names of two new dishes appeared on the menu downstairs. They were the first snack and drinks of the restaurant. The price could also be perfectly described in one sentence...

## Chapter 59: Watermelon Juice

---

After a restful night, when he woke up from his drunken state, Yuan Zhou realized he had slept like a log. He then picked up his phone to check the time. It was only 6:20 a.m.

“It seems that soup dumplings shall be served today,” Yuan Zhou muttered before getting up.

Casually, he tugged on his clothes. The stench of overnight alcohol was blended along with his odor of sweat, causing him to almost faint from the offensive smell. Yuan Zhou grabbed his toiletries and went to the bathroom immediately.

Standing under the water in his shower, Yuan Zhou realized that after performing intensive labor in the last month, his forearms had gotten toned while his shoulders had gotten stronger and more powerful, as well. The water flowed across his body, bringing about tiny water drops and giving him a sexier look than previously.

Considering that his restaurant had been closed for three days, he specially made 150 soup dumplings this morning. He ate four for the breakfast and left 146 for the customers.

“Boss Yuan will probably open the restaurant today, huh?” Suddenly, a male voice could be heard from the entrance.

“Of course he will. There is no notice on the door today. If he still doesn’t open the restaurant, trust me, I will smash down the



door.” Wu Hai’s voice followed, filled with irritation.

“Yeah, we ought to do that. Boss Yuan is far too capricious.” Immediately, another person echoed.

“Brother Hai, you should have done that earlier.” The surrounding customers urged him on for fun.

At this time, Yuan Zhou suddenly opened the door with a loud “Hua”. He glanced at Wu Hai and said in a bland tone, “If the door is smashed by you, the repairs will fall to you as well. Furthermore, it will take at least a week to repair the door.”

Afterward, Yuan Zhou walked back to his usual position, waiting for his customers to enter.

The other customers who had supported Wu Hai with their various remarks just now immediately ignored him, walking pass him as if they didn’t know this person.

“Boss Yuan, it wasn’t only me who said that.” Wu Hai felt embarrassed for a little while but recovered quickly. He started to seek sympathy from Yuan Zhou.

“Look at my appearance. My life was a miserable existence these past three days. Boss Yuan, could you please not close the restaurant without advance notice next time?” Wu Hai said pitifully while pointing at his messy mustache, showing it to Yuan Zhou.

“But I did paste a notice on the door.” Yuan Zhou’s tone was always flat and straightforward.

“Speaking of the notice, Boss Yuan, how did you paste it on the door without anybody noticing?” Wu Hai recalled the memory where he had gotten up early and stared at the entrance before dawn but still didn’t manage to catch a glimpse of Yuan Zhou.

Yuan Zhou didn’t reply Wu Hai, giving him only a glance.

The disdain contained in the glance was captured even by the people around. Hence, Wu Hai began to change the topic. “Boss Yuan, are there soup dumplings today?”

He was just asking casually and didn’t expect an affirmative answer. However, Yuan Zhou gave him a surprise this time. “Yes, there are.”

“That’s terrific. Boss Yuan is so kind-hearted.” Wu Hai sat down excitedly before heaving a sigh.

“One serving of soup dumplings please.” Every customer started ordering their dishes the moment they came into the main hall. Soon all the ten seats were occupied. Customers arriving later had to line up and wait for their turn.

“Slurp slurp”

Then the fragrance of soup dumplings filled the restaurant, along with the the sounds of soup being slurped, and exclamations when burnt by the hot fillings.

More customers joined the queue. Those who finished their meal thoughtfully made room for the next customer. It was quite a common sight for several customers to share a table at Yuan Zhou's restaurant, although there was only one table there.

One and half an hours later, all 146 servings of soup dumplings were sold out. The eager customers were all anxious to savour their soup dumplings and didn't notice the new dishes added to the menu.

It was not until the noontime when Wu Zhou first found out. He hadn't been here for a whole week, thus the first thing he did after entering the restaurant was to check if there were any new dishes. Despite his girlfriend's strong support, as a programmer, he still couldn't afford to eat extravagantly. Not everyone was as wealthy as Wu Hai, who took Yuan Zhou's restaurant as an ordinary canteen and had three meals there every day. He even ordered two or three servings per meal.

"Boss Yuan, is there a new dish?" Wu Zhou took a seat before asking immediately.

However, Yuan Zhou didn't have a favorable impression of this guy who was always intimate with his girlfriend every week in front of him. Hence, he just pointed to the wall.

“Gee! Boss Yuan is always so cool. My girlfriend even told me to imitate Boss Yuan’s reserved manner, which in her opinion, is charming. She says I speak too much.” Again, Wu Zhou flaunted his relationship in front of Yuan Zhou, without thinking about Yuan Zhou’s feelings.

“Yes, she’s right. You indeed talk too much.” Since this guy often annoyed him with his relationship, Yuan Zhou would definitely pay him back if there was a chance. It was a pretty good counterattack.

“Er...” Wu Zhou shut his mouth and turned his head quietly to check the price list.

“Wow, you have drinks now, and it's watermelon juice!!!” With a simple look through, he saw his girlfriend’s favorite drink. However, the next moment, he was deeply shocked by the price that had several 8’s on the wall.

“Bo... Bo...ss... Boss Yuan... is this the price of the Herbal Tea Eggs?” Pointing at the price on the wall, he was so surprised that he even stuttered.

Yuan Zhou looked at Wu Zhou with an obvious disdain in his eyes. Even a programmer who stuttered had a girlfriend while he didn’t, even though he had his own house, a promising career and a handsome face. After comforting himself with various words, he then answered, “Yes, you are right. You want one?”

“No, thanks.” Wu Zhou refused without a second thought. He

really felt like a poor fellow, the kind that couldn't even afford a Herbal Tea Egg. How scary. The Herbal Tea Egg was so expensive that most people in the country wouldn't be able to afford it.

“Don't you want to try? There is a special offer now.” Yuan Zhou said flatly, without the slightest intention of promoting it.

Actually, even Yuan Zhou was quite curious about the Herbal Tea Eggs. He had never tasted them before either. Moreover, the Herbal Tea Eggs only appeared in his small kitchen when customers ordered them. Regarding the reason why Yuan Zhou hadn't eaten it, it was simply because of that very high price.

“Hu Hu”. Wu Zhou gave a cold chuckle. If this price can be considered a special offer, how would the original price be like?”

He felt that the way he had entered the restaurant was definitely wrong today.

“A cup of Watermelon Juice and a serving of Egg Fried Rice.” He then decided to taste the Watermelon Juice worth 88RMB today to ease his shocked heart.

Though a cup of Watermelon Juice worth 88RMB was still expensive, it was nothing compared to the Herbal Tea Eggs.

“Ok, one moment please.” A regretful feeling flashed across his mind. Nevertheless, he still went to prepare the Egg Fried Rice first.

The recipe of the Watermelon Juice was different. He needed to prepare it on the spot.

“Here’s your Egg Fried Rice.” Yuan Zhou carried the plate to Wu Zhou, without presenting the Watermelon Juice.

Wu Zhou wasn’t worried at all. He saw Yuan Zhou crouch down and bring out a watermelon weighing 2.5kg or so. It looked like the striped watermelons sold outside, but the biggest difference was this one looked extraordinarily round. It still seemed round no matter which direction one looked at it. It could be said to have reached the epitome of roundness.

“Boss Yuan, your watermelon is so round!” Wu Zhou heaved a sigh after changing his point of view several times.

Watermelons on the market had never been so round. It must be very special.

“Yes.” After speaking, Yuan Zhou put on a mask. Next, he drew out a watermelon knife from the knife rest behind him. The knife had been made sharpened, without a hint of rust, thus it wouldn’t ruin the original taste of the watermelon.

“Hua La”

With a simple cut, the watermelon was sliced into two identical semicircles.

Wu Zhou thought that Yuan Zhou would then remove the pulp of the watermelon and extract the juice.

However, Yuan Zhou changed his knife into a small sharp one, then rotated the watermelon slowly with one hand while holding the knife in the other. Oh, right. There was a thick velvet under the watermelon, in case it got hurt.

Rotating it in a way that gave off no sound, along with the sharp knife and his steady hand, he dug out the middle of the watermelon which was also the sweetest part. There were no black seeds, only red pulp.

“Shua shua”

The pulp was moved into a small weird-looking machine with a big spoon. The machine wasn't big, but the place for putting the pulp was contrarily, quite big. The flesh of half a watermelon did not even reach 1/5 of its capacity.

The other half of the watermelon was to be processed in the same way. It easily fitted into the machine.

## Chapter 60: Thriftless Yuan Zhou

---

The other half of the watermelon was to be processed in the same way. It easily fitted into the machine.

Only after stuffing all the pulp of the watermelon into the machine did Yuan Zhou close the lid of the machine. He then brought out a glass cup and placed it under the machine at the faucet.

Afterward, Yuan Zhou grasped the black rod on the lid and pushed it down slowly. The pulp of the watermelon inside was crushed, causing bright and attractive red watermelon juice to flow slowly and ceaselessly into the glass cup.

When he pushed the rod all the way to the end, just enough watermelon juice flowed into the glass cup to fill it up.

“Your watermelon juice.” Yuan Zhou carried out the cup and placed it in front of Wu Zhou.

“Boss Yuan, I always thought you were a cold-hearted person before, but it turns out that you are so kind to me,” Wu Zhou said with a touched expression while holding the cup of watermelon juice in his hand..

“Pardon?” Yuan Zhou couldn’t understand why he had been touched at all.



“Surprisingly, you extracted the juice from the core of the watermelon and left the remaining parts for others,” Wu Zhou continued saying in a moved tone.

“Sorry, that is a misunderstanding. I will serve all customers with an intact watermelon just like I did for you. Only that same part can be used to make the juice,” while saying that, Yuan Zhou picked up the leftovers and placed it in another cabinet at the bottom row.

The system collected back the watermelon remains.

Yuan Zhou’s explanation didn’t convince Wu Zhou at all. He thought that Yuan Zhou must merely be reluctant to admit it. Who would believe that only the core of watermelons was used to extract juice and the remaining leftovers were just abandoned?

However, he considerately changed the subject. “Boss Yuan, I would like to drink iced watermelon juice. I don’t think there’s any problem with adding some ice cubes, is there?” Wu Zhou asked while he was holding the cup of watermelon juice.

“No way,” Yuan Zhou answered, refusing Wu Zhou decisively. “The watermelon juice is already ice-cold.”

Wu Zhou looked at Yuan Zhou with an unbelievable expression. “You must be kidding me. The cup feels like it is at room temperature. If there are no ice cube in the juice, how could it be ice-cold?”

Yuan Zhou, nevertheless, skipped over Wu Zhou's concerns and started to greet another new customer.

This time the new customer was Wang Meng, who had been here before for live broadcast. Today, she was dressed in the scarlet short-sleeve shirt and a dark blue, floral-printed longuette covered with black silk. She looked pretty and gave off a youthful vibe, the vivid colors also formed a contrast with her white skin.

“Hi, everybody. I have returned to the nameless restaurant again today.” Wang Meng had a playful and cute voice. While saying, she acted cutely to her audience.

[Hurry up and see the handsome boss, Meng Meng. I want to see him.] Ye Mo Sheng

[No, No, No. We waited to see Meng Meng eat dishes.] Xing Jian Ru Lai

[I am still curious about Boss Yuan's price list. Meng Meng, please show us the price list.] Amateur & Understand

[Right. Meng Meng, go to check the price list.] GG He He Da

“In response to everybody's request, let's first check what new dishes Boss Yuan has developed.” While saying, Meng Meng moved the camera lens towards the price list.

Immediately, her audiences exploded on the screen. Numerous

messaging flashed through the screen.

[What did I see? Are those Herbal Tea Eggs?] Dreams Leaping Forward

[I finally believed that I can't afford Herbal Tea Eggs. This must be a golden egg.] A Wrong Way towards Belief

[Sorry, my fault. I really couldn't afford the Herbal Tea Eggs. No doubt, I am a [Diaos](#). I really have to look away from the price.] Fragrant Tile-Fried Chicken

Diaos is an internet slang in China. It is an ironic way to describe oneself as poor, ugly and short. Young people usually use it to mock themselves

[Make a way for me. Wealthy person is coming through. Ok, it's only 888RMB for the eggs. No problem, I can afford that. Meng Meng, receive my gift.] He&Ro. While the words appeared, Wang Meng received some electronic currency

[I hate the rich. This restaurant is so black-hearted. A Herbal Tea Egg costing 888RMB. Why doesn't the boss just go and rob? No, even robbing wouldn't give that much.] Discourse of Dark Night

"Thanks for the wealthy He&Ro's gift ~~ but this price seems to be a special offer for today." Meng Meng first expressed her gratitude at the gift of electronic currency and then pointed out the two eye-catching 'Special Offer' characters beside the price of the Herbal Tea Eggs.

[Oh, no. I don't accept special offers. Someone as wealthy as me will only eat dishes at their original price.] He&Ro

[I, on the other hand, shall continue eating dirt. Goodbye!] GG He  
He Da

“Gee, the boss is serving watermelon juice today. I would like to eat watermelon juice and Egg Fried Rice today,” Meng Meng tilted her head, considering her choices before saying happily.

At this time, Yuan Zhou happened to come over and ask, “What would you like to eat?”

“A cup of Watermelon Juice and a serving of Egg Fried Rice, please.” Wang Meng quickly ordered her dishes. Subsequently, she put her telephone on a rack and started interacting with her audiences.

“All right. One moment, please.”

Just like last time, Yuan Zhou finished the Egg Fried Rice first before preparing the watermelon juice.

At this moment, Wang Meng suddenly shouted. “Boss Yuan, wait. Can I broadcast the process alive?”

When Wang Meng saw Yuan Zhou take out a watermelon and

prepare to express the juice, she asked abruptly.

After considering it for a second, Yuan Zhou agreed. Since this girl had helped him complete a mission once, though without her knowing, Yuan Zhou would take this chance to pay her back.

“Everybody, look. The boss is going to make the watermelon juice now.” Meng Meng briefed her audience first before moving the camera lens to face Yuan Zhou and started the broadcast.

While watching, some audiences started to show off their scientific knowledge.

[Watermelon juice usually uses seedless watermelon as the raw material. This way, there won't be any bitter taste from the watermelon seeds in the juice. Furthermore, lemons will usually be added into the watermelon juice at some other places to give it a better taste.] Fragrant Tile-Fried Chicken

Just from his name, the audience already knew he was a specialized foodie. He knew so much even about the watermelon juice; however, it was a wrong guess.

[Fragrant Tile-Fried Chicken is wrong this time. The boss is using watermelon with seeds. Whether he will pick them out or not is yet to be seen.] GG He He Da

[My goodness, the boss is specially treating Meng Meng with the core of the watermelon to make the juice. How awesome is Meng

Meng. The boss is definitely obsessed with Meng Meng.] Bloody Lotus.

[Didn't anyone find anything special about that watermelon?] He&Ro

The wealthy He&Ro spoke out his doubts out. Wealthy people were welcomed everywhere they went. Following his question, many audiences asked him for the answer on the screen.

[As far as I know, this breed of watermelon is sold at 227RMB each on the market. It is probably from the XinJiang Province, where there's plenty of sunshine, or from Japan's Hokkaido. This breed is rare, but its sweetness and taste is the best.] He&Ro

[By the way, the annual yield of this watermelon in Hokkaido is only 100, thus the auction price can reach up to 4000 US dollars for one. I tasted one last year and er... it still tasted like watermelon. I wonder where the watermelon used by Boss Yuan is from?] He&Ro

The onlookers might know little about watermelons but they did understand the price. A mere watermelon cost up to 227RMB? This was absolutely unbelievable. Normally, a watermelon weighing around 5kg was sold for 20RMB or so. This one, which weighed about 2.5kg, was nevertheless worth more than 200RMB. Going down that line of thought, the watermelon juice worth 88RMB was considered a low price.

However, many cups of juice could be made from a watermelon, thus the total revenue would be more or less decent. While the

audiences were all thinking this way, Meng Meng opened her mouth, saying, “Boss Yuan, you only take the core of the watermelon to make the juice but how are you going to deal with the remains with seeds when you make more juice?”

“All the remaining parts of the watermelon will be recycled to create fertilizer.” Yuan Zhou first handed the cup of watermelon juice to Wang Meng. Then he took off his mask and replied her.

Immediately, the onlookers felt deeply astonished. All the messages formerly flashing on the screen suddenly disappeared. After a long while, the audience He&Ro yet sent a message.

[How awesome is this boss! Please share the address with me. I’m going there tomorrow to eat.] He&Ro

[I would have been quite happy with normal watermelon juice without any water diluting it but this one is made from the core pulp of the watermelon?]

[If the watermelon is exactly what that wealthy guy just described and the boss uses only the core part, I really think the price of 88RMB is much too cheap.]

[My mum is asking me why I am kneeling down while watching the broadcast.]

[You only kneeled down? I am lying on my stomach right now. The boss is so generous.]

Then messages on the screen returned to normal. Various remarks talking about the generous boss continually flashed through and more audiences were prepared to spend 88RMB to taste the watermelon juice made from the watermelon worth of 227RMB.

“Boss Yuan is really callous and indifferent.” At this moment, Wu Zhou said sadly while having his meal beside the girl.

Just now, Yuan Zhou demonstrated with his deeds that Wu Zhou being touched just now was merely his over thinking.

Wu Zhou was reluctant to admit that and felt fairly upset. He had always felt Boss Yuan treated him indifferently. Just when he felt it was getting better, he was nevertheless told it was just a misunderstanding.

“Maybe.” Yuan Zhou uttered with a perfunctory manner in response to Wu Zhou’s remarks.



# Chapter 61: Taste And Cold

---

Wang Meng was still in a daze when she received the cup of watermelon juice. It was the messages on the screen that woke her up.

“Boss Yuan, what kind of plants are you growing? Do they really need such precious watermelons as fertilizer?” Wang Meng asked the question that every customer wanted to know.

“You will know when the time is right,” Yuan Zhou said slowly.

“Can’t you reveal any information to me?” Wang Meng asked with a curl in her last syllable. The soft and cute voice seemed to melt the hearts of anyone who heard it..

For example, a man who had just entered the restaurant tried to help her. “Boss Yuan, say something, otherwise the girl is going to cry.”

“No, she won’t.” To such requests, Yuan Zhou would always reject them, even if she was a beauty that had many supporters. To treat everyone equally was Yuan Zhou’s principle.

“Er....Boss Yuan is still so unique.” The man trying to help could only give a cough, trying to avoid embarrassing himself further.

“Thanks anyway. It is supposed to be Boss Yuan’s business secret, so it can’t be helped if he keeps it under wraps,” Wang Meng said

considerately.

Wang Meng's considerate manner formed a sharp contrast to Yuan Zhou's indifferent attitude. However, all the regular customers knew Yuan Zhou's personality well. It was once said that geniuses had certain special privileges.

Nevertheless, Yuan Zhou was merely adhering to his principles. Even though he was strict concerning his rules, it did not seem to be a disadvantage of his.

“Boss Yuan, Egg Fried Rice.”

“One serving of Clear Broth Noodle Soup.”

“Egg Fried Rice Set and the Clear Broth Noodle Soup Set, one serving for each.”

In a short while, the restaurant was filled with various voices ordering dishes.

“Ok. One moment please everybody.” Yuan Zhou had gotten used to the chaotic ordering processes from different customers. What Yuan Zhou needed to do was to remember which dishes were ordered and the amount which the customers ordered. As for whom they belonged to, the owners would definitely claim the dishes after they were prepared.

Therefore, all those trifles were none of Yuan Zhou's concerns.

As the restaurant started to get busier, Wu Zhou and Wang Meng, who ordered their dishes first, started to enjoy their meal.

“This is obviously at normal temperature,” Wu Zhou whispered as he held the cup.

Wu Zhou disliked heat, therefore, he preferred the cold. Hence, as long as his girlfriend wasn't with him, he would consume icy cold food and beverages. In his eyes, watermelon juice without ice held no attraction at all.

However, the watermelon juice cost 88 RMB per cup, thus it was impossible not to finish it, not to mention it was from Yuan Zhou's restaurant.

“Slurp”

Wu Zhou gulped down half a cup of watermelon juice. Instantly, the icy cold feeling and sweet taste filled his mind. A clear and comfortable feeling arose.

It might be because the watermelon juice wasn't smashed to extract the juice, therefore it had no tiny pulp pieces inside like other watermelon juice, only fresh and delicious pure juice. Throughout the extraction process, the rinds were not grinded along the pulp, hence there was no taste of the rind, only the sweetness of the watermelon pulp.

As only the sweetest part from the middle of the watermelon was used, with a mere mouthful of juice it felt like the taste of an entire watermelon entering his mouth. Furthermore, it wasn't any ordinary feeling, but a rich delicate taste that infused his taste buds.

The taste was simply too wonderful. Without noticing it, the cup soon became empty, leaving behind a dumbfounded Wu Zhou since he planned to drink it while eating.

“Judging just by its appearance, it looks good, right?” While holding the glass cup, Wang Meng started to show it to her audiences from various angles in front of her screen lens.

[I feel that the watermelon juice suits Meng Meng.] Dragon Laughing in the Heaven

[That's right. The watermelon juice makes Meng Meng's skin seem so white. I really want to give it a bite.] Full Flowers~Unknown World

[Hey guys. Is it the right time to take notice of such a thing?] He&Ro

[Ah, the wealthy guy comes. Let's just watch and admire from the side.] Brother Monkey on Horse Ride

Afterward, the audience started to shift the topic away, making various remarks about wealthy people. Similar messages flashed

through the screen. It was Meng Meng who tactfully helped the wealthy He&Ro out from those various bothering questions.

“This wealthy guy is already Meng Meng’s friend now. Hey, my friend. What did you mean by saying that just now? To take notice of what?” Meng Meng inquired what he meant after sticking out her tongue mischievously.

[Look carefully at the glass cup. Are there any differences compared to other cups? Meng Meng, try taking a sip, the watermelon juice is supposed to be ice-cold.] He&Ro

“Oh, is that so? But my hand tells me it’s at a normal temperature.” Meng Meng carefully observed the cup for a while.

Generally speaking, white mist would form on the glass if the temperature gets lower. When filled with ice-cold juice, there will also be tiny bubbles on the wall of the cup. However, the watermelon juice in front of them did not feel cold even when it was held, nor was there any white mist or tiny bubbles. Hence, due to these reasons, Wang Meng thought that the watermelon juice was at ordinary temperature.

[We will know that after you drink.] He&Ro

“Sure.” Meng Meng wouldn’t refuse reasonable requests usually. Therefore, she heeded his words and drank a mouthful of the juice.

Instantly, her eyes brightened up. While nodding her head

ceaselessly, she continued taking another gulp.

[Do you understand what I mean right now?] He&Ro

[Meng Meng that can't stop drinking watermelon juice is too cute. I have decided to eat some watermelons tonight.] Dragon Laughing in the Heaven

[Hey, Meng Meng, receive my gift. Go buy watermelon juice with it.] Full Flower~Unknown World

While saying that, a gift notification passed across the screen.

[The wealthy guy is trying to imply that the watermelon juice is ice-cold?] The Fickleness of the World ova.

[Hey, wealthy. What exactly do you mean?] Wrong Way of Belief

Most of the audience didn't actually understand what the wealthy wanted to tell them, including Wang Meng who was enjoy the watermelon juice blissfully.

[This cup is from Heenoor, one of the luxury goods under Heenoor, which is also the leading brand of luxury cups in our country. More specially, it also sets the industry standard for the Bilayer Cup.] He&Ro

[Bilayer cup? This means that this seemingly thin glass cup is

double-layered?] Fully Flower~Unknown World.

[How is that possible? Meng Meng, please lift the cup up and let me see.] Rivers

The investigating audience couldn't believe that fact. After all, Meng Meng had filmed the cup a full 360 degrees when she first received it. Obviously it had no more than one layer.

Wang Meng soon lifted up the cup and gave her audiences a better look. Only then did the crowd realize that the cup really had two layers, though it could only be seen from the bottom.

[This kind of cups has a unique characteristic, that is, if it gets frozen beforehand, the inner layer will become ice-cold while the outer layer will return to normal temperature soon. The watermelon juice will become cool when poured into the cup but not too cold.] He&Ro

[The boss really has good taste, like me. I am using a cup of this brand.] He&Ro

At last, the wealthy guy concluded.

The audiences, however, ignored his conclusion and then started to discuss about the generous Yuan Zhou.

[It is only a cup, yet he uses such a good one. Besides the Herbal Tea Egg, it seems that this restaurant is way too mysterious.] Full

## Flower~Unknown World

[Looks like it is necessary to go there in person for a taste.] Bo Ya  
Luo Zi

---

[Don't speak as if you can afford it. The cheapest dish inside the restaurant is 66RMB. The boss should be going for quality. I would rather watch Meng Meng eat it.] Dreams Leap Forward

[Seems like there are so many rich people everywhere. Such expensive dishes, yet there are still so many people eating it.] The Fickleness of the World ova

[There aren't that many rich people in our country but there aren't very few either. What's more, dishes cooked by Boss Yuan are so tasty.] Boating Lazily

[Boss, I want to have a baby with you.] I'm a Cute Girl

---

“That's so delicious.” As a streamer, Meng Meng had a wonderful self-control. She ate up the Egg Fried Rice along with the remaining half cup of watermelon juice. Of course, the audience were also grabbing for any food at hand to eat while watching her carefully.

Upon feeling that she had occupied the seat for a long time, Meng



Meng moved out of the way to let others sit immediately.

“Thank you very much for your kind cooperation. Thanks a lot.”  
Once she finished speaking, Meng Meng gave a slight bow and then joyfully bounded out of the restaurant.

# Chapter 62: Golden Eggs

---

“You are welcome,” Yuan Zhou responded politely.

“Boss Yuan, are your Herbal Tea Eggs golden eggs?” A seemingly high-spirited man with short hair asked curiously while holding a briefcase under his arm.

“Do you want to try?” Yuan Zhou asked him back directly.

“Well, no thanks. I couldn’t afford to eat one of those expensive golden eggs.” He refused Yuan Zhou’s proposal without slightest hesitation.

“Ok.”

Although he failed in promoting his Herbal Tea Eggs, Yuan Zhou didn’t appear to be upset. It didn’t matter even if no customers tried his eggs. Actually, he was just curious about the original price and ingredients of the Herbal Tea Eggs.

Ever since the ancient times, tea had always been enjoyed by the nobles. It was basically a luxury good. Since the rapid social development decreased the cost of the tea leaves, ordinary people could afford to drink the tea now.

In recent times, it was merely an ordinary drink.

While Yuan Zhou was lost in thought, the Division Chief of the tax bureau walked towards the restaurant with the Vice Division Chief Lee in tow.

“Division Chief, this is it, the one with the most customers.” The bald Vice Division Chief Lee led the way in the front while the Division Chief slowly followed behind him, looking around the small street from time to time.

The surname of the Division Chief was Lin. He was not young, 48 years old this year. He had been in the current position of Division Chief for years, thus was familiar with the surroundings. All the restaurants in this street depended on the personnel from the several office buildings and inhabitants from the two residential estates nearby for customers. It was a peaceful place but that also meant there were not many visitors.

Seated in a sparsely populated place like this, the restaurant could still obtain such high revenue. There were presumably no problems, since so many people were still waiting in line at the entrance of the restaurant.

“Division Chief, maybe I can buy some dishes for you and take them back to eat. Look, there are too many people here,” Vice Division Chief Lee suggested when they saw the queue of more than 20 people at the entrance.

“Never mind. Let’s wait in line. When it’s our turn, we can buy and take away the dishes. The restaurant isn’t big, so I think most of the customers would also order takeout.” Division Chief Lin was experienced. His wife and children all loved to eat the delicious

specialties, thus he often went out to buy some for them.

“All right. Let’s wait in line.” Vice Division Chief Lee had no dissent about that.

“Is this your first time here?” the man waiting ahead of them suddenly turned around and asked.

“That’s right. What’s the matter?” Vice Division Chief Lee was slightly dumbfounded thus didn’t say anything. It was the Division Chief who asked curiously.

“You can’t buy dishes and take them away. You could only eat them here at the restaurant.” When the man heard their answer, he told them decisively and straightforward.

“The restaurant is so small, it will be pretty troublesome if they don’t allow takeout,” Division Chief Lin continued saying.

“I don’t know why, but Boss Yuan has adhered to this principle firmly. If he says you could only order one serving, then it’s indeed one serving. If he says you can’t order takeouts, then you can’t.” The man shrugged, revealing that he didn’t know either.

“Then the boss will probably lose much business, wouldn’t he?” Vice Division Chief Lee was puzzled.

“With Boss Yuan’s culinary skills, opening such a small restaurant is unworthy of his talent. On the contrary, that’s good

for us. Only in this way could we eat the delicacies he cooks,” The man summarized in delight.

“This Boss Yuan doesn't seem to know much about running a business.” Apart from the caprice, Vice Division Chief Lee found another drawback of Yuan Zhou's.

“Actually, it seems that the boss has his own understanding of running a business.” Division Chief Lin didn't seem very concerned about that.

It turned out that this restaurant didn't seem to have any problems. Other affairs, such as how they operated the restaurant were all within the owner's authority. However, now he was quite curious about the dishes, wondering if they were truly as delicious as told by the others waiting here.

It wasn't a long wait. Within an hour, it was their turn.

After the two people entered the door, Vice Division Chief Lee looked directly at his target, the price list.

Division Chief Lin, on the other hand, acted more casually. He just curiously looked around the restaurant with interest.

The door was made from ordinary glass but was exceptionally clean. The interior space was 30 square meters, exactly like it was written on paper. A small single table with two seats was facing the entrance. Besides that, along the long curved table circling the

open kitchen, a total of 8 high chairs were placed.

From this point of view, the restaurant was sparkling clean; even the wall cabinet in the kitchen was free from any stains. They walked up to the two vacant seats and reached out to touch the table top. It didn't feel greasy at all.

Division Chief Lin was quite satisfied with the clean tables and chairs and the absence of smoke and oil in the air despite it being an open kitchen. At least the sanitary conditions were satisfactory.

“Hi, what would you like to eat, sirs?” Yuan Zhou didn't recognize that they were the staffs who dealt with his tax declaration, thus merely asked his usual question.

“Boss, this price is ...?” Vice Division Chief Lee really felt that his previous years were all lived in vain. A mere Egg Fried Rice costing 188 RMB was still affordable. But what the heck was with the Herbal Tea Eggs? It was an astonishing 888 RMB even with a special offer.

“Which one do you mean?” Every new guest coming for the first time would ask about the prices, thus Yuan Zhou would basically answer them all.

“Let's not mention the other dishes first. Just the Herbal Tea Eggs deserve an explanation.” Vice Division Chief Lee was especially curious about this very expensive dish.

“You’ll know why after you order and taste it.” This was exactly how Yuan Zhou answered.

The Bureau of Commodity Price regulated that prices should be marked clearly, without any intentional deception and should not affect the average market price. Under this regulation, Yuan Zhou’s restaurant was too small to affect the market price. As for intentional deception, the prices were all clearly marked at a conspicuous place on the wall behind thus they couldn’t even pretend to miss it.

It really was a scam that everybody willingly went for.

He recalled the memory of a song: “Deceit shall be open and straightforward. Don’t put on an act until the day long.”

“Lee, let’s follow the boss’s advice and order some to taste,” Division Chief Lin instructed directly.

“Please offer us the Egg Fried Rice Set and Clear Broth Noodle Soup Set, one serving for each.” Since he knew Division Chief Lin liked eating noodles, Vice Division Chief Lee made the decision to order the set meal of the noodles.

“All right. Altogether, it is 588 RMB.” Yuan Zhou directly told them the total price.

Vice Division Chief Lee paid the bill without hesitation.

“Young brother, are the dishes here so delicious?” With great interest, Division Chief Lin started talking to a customer beside him.

The customer was a silent and shy young boy wearing a pair of glasses. He was startled at first by the abrupt question but after calming down, he said, “Very nice. The culinary skills of Boss Yuan are truly top-notch but I just come here occasionally because the price is way too high.” While saying that, he touched his head with a shy expression on his face.

“It’s indeed quite expensive. Such a small restaurant, yet surprisingly, it sells such expensive dishes.” Division Chief Lin nodded his head in agreement.

“In my opinion, this is too deceitful.” Vice Division Chief Lee touched his bald hairstyle and grumbled in low voice.

“No, I don’t think so. Though they are expensive, the dishes well deserve the price. There is nowhere else that you can enjoy such delicacies,” the shy boy refuted Vice Division Chief Lee immediately.

“Yeah, it’s indeed a good deal for such magnificent dishes. The only problem is that Boss Yuan is too lazy. The restaurant is open for not more than 6 hours every day.” another customer beside them interrupted their conversation, speaking the last sentence in very low voice.

Just as Division Chief Lin was about to say something, he was



interrupted by the dishes being served to them.

“The set meals that both of you ordered.” Yuan Zhou carried the dishes out one after another.

Looking at the set meals, Vice Division Chief Lee felt a complicated feeling welling up inside him. Division Chief Lin also had the same feeling. What did these two unpeeled cloves of garlic mean? They had never seen a restaurant acting so rudely to its customers.

At this time, Yuan Zhou kindly reminded, “The garlic is not spicy nor will it give you dragon breath after eating it.”

Even though Yuan Zhou already said that, Division Chief Lin still found it hard to swallow them. Of course the garlic wouldn't go to waste here. He had already noticed all plates that the customers used shone like they had been washed. They shone clean and bright as if the customers had licked every inch of the plates.

While Division Chief Lin was still hesitating whether or not to eat the garlic, another customer took a seat beside him and asked directly.

“Young master, are the new dishes Watermelon Juice and Herbal Tea Eggs?” said an aged but vigorous voice.

## Chapter 63: The Boss Yuan Zhou That Almost Got Beaten Up

---

“Young master, are the new dishes Watermelon Juice and Herbal Tea Eggs?” said an aged but vigorous voice.

“Yes, grandpa.” Yuan Zhou nodded the head in confirmation.

“Young master, please do inform us beforehand if you intend to take a break next time. I almost starved due to not being able to savor your dishes.” The grandpa came alone this time. As it was getting hot, he only wore a white shirt and slacks, making him seem more spirited than usual.

“Yes, I know. I did release a notice.” Yuan Zhou still held on to the traditional virtue of respecting the old and loving the young.

“Young master, how could you say that’s a notice? You are absolutely making a joke.” The grandpa recalled his astonished manner, not knowing whether to laugh or cry when he saw that notice.

“No, I’m not. I checked very carefully for the holidays.” Yuan Zhou nodded his head to emphasize his previous answer.

It was said by all that serious men were the most attractive of them all. Nevertheless, Yuan Zhou’s seriousness only made people want to beat him up.

“Alright, forget it. Young master, give me a serving of Clear Broth Noodle Soup and one Herbal Tea Egg please.” The grandpa didn’t have any slightest interest in knowing how hard Yuan Zhou worked to find out those motherfu\*ker holidays.

“Ok, the total price is 1156 RMB.” Yuan Zhou stated a number with an earnest expression on his face.

“Wait, the Herbal Tea Eggs cost 888 RMB?” Unexpectedly, the grandpa did not only have quick reactions but was also good at mathematics; hence, he calculated the number immediately.

“Correct.” Yuan Zhou then signaled the grandpa to look at the price list on the wall behind.

The grandpa was preoccupied with the new dishes when he just entered the restaurant; thus, he didn’t notice the price. Now, when he looked back at the wall, he saw the conspicuous 888 RMB and the words “special offer” behind the price, followed by the dish “Herbal Tea Eggs.”

Even someone as experienced and knowledgeable as the grandpa was still shocked. Then he asked, “Young master, is there anything special about the eggs?”

“Yes, quite a few. Do you want to try?” Yuan Zhou was still actively trying to promote the dish.

“How special is the so-called special?” The grandpa intended to

get to the bottom of the matter.

However, Yuan Zhou was not likely to tell the grandpa the truth.

“You’ll know after tasting.” After thinking for awhile, he added, “It is indescribable using words.”

“Ok, fine, I’ll accept your recommendation and order the two dishes.” Though the grandpa had gotten heartache due to such expensive eggs, he still decided to eat the dishes ordered. Besides, seldom did he have such a chance to eat so extravagantly.

“Ok, one moment please.” After that, Yuan Zhou went to the kitchen to prepare the dishes.

“Grandpa is so wealthy,” someone beside him said in admiration.

“You can also eat it if you want.” Immediately, another one shot back.

“I couldn’t afford that.” The man who had admired the grandpa just now shook his head and waved his hands, indicating he was merely a poor soul.

“Never mind. We can watch the grandpa eat it. It’s all the same,” said a man who was good at self-consolation.

While these people were having a passionate discussion, Vice

Division Chief Lee and Division Chief Lin who had just started the meal showed absolutely no interest in their talk. They were fully preoccupied with the dishes served in front of them.

His wife and children were all foodies and they would frequently travel to far off places just for a potheb pancake. Therefore, he should have eaten lots of delicacies; nevertheless, Division Chief Lin was still conquered by Yuan Zhou's delicacies.

The broth was fresh and delicious. It had no other excessive tastes besides the fragrance of sesame oil, the perfect amount of salt, and the remaining fragrance of the wheat.

“Slurp”

Swallowing the noodles with a gulp, it felt like there was a picnic in a wheat field inside one's mouth. The fragrance of wheat lingered at the tip of the nose, creating a natural and fresh taste, mixing with the chewy noodles in his mouth.

With every bite, the chewy texture and the fragrance of the noodles got slightly thicker in his mouth. One bowl of noodle soup seemed to contain the entire essence of wheat, just waiting to explode at the right moment.

“Ba Ji Ba Ji”, while eating the Egg Fried Rice, Vice Division Chief Lee understood why so many customers still queued at the entrance even if the dishes were so expensive. People were just unable to go against their desires to savor tasty delicacies and would love to eat them whenever they had time.

The rice was neither too hard nor too soft; it contained both tenderness of the egg and springiness of the rice. Furthermore, there wasn't any greasy feeling at all; instead, it even had a refreshing flavor, bringing the taste buds on an amazing experience. Vice Division Chief Lee still couldn't help drooling while eating the Egg Fried Rice.

The two people were totally conquered by the scrumptious dishes and were now convinced of Yuan Zhou's culinary skills.

While Yuan Zhou was busy with preparing the Clear Broth Noodle Soup in the kitchen, he asked the system in the heart, "System, where are the Herbal Tea Eggs?"

The system read, "Herbal Tea Egg has already been released."

When he saw the reply, Yuan Zhou continued preparing the Clear Broth Noodle Soup without worry.

Since Yuan Zhou had already prepared the raw noodles earlier, there were still a lot left. It took him only three and a half minutes to prepare the dish, from putting the noodles into the boiling water, to scooping the noodles into the bowl.

"Here's your Clear Broth Noodle Soup. The Herbal Tea Egg will be served soon," Yuan Zhou said as he carried the Clear Broth Noodle Soup to the grandpa.

After pulling open the cabinet, he took out a small white-based plate with ink paintings of tea plants along the edge, preparing to place the Herbal Tea Egg in it.

Next to the electric cooker was an inconspicuous black square container, looking like a porcelain ware. Yuan Zhou speculated that inside the container was the Herbal Tea Eggs provided by the system.

He opened the container by holding the ears of the lid and then lifted it up slightly.

This time, the shielding unit of the system did not seem to function well. Once the lid was removed, the fragrance of the egg in a brown eggshell and tea surged out together.

“Wow! What smell is that? What a strong fragrance of tea!” The grandpa stretched his neck and tried to look inside the kitchen, wondering what Yuan Zhou was doing inside.

“This smell is the fragrance of tea, isn’t it?” Somebody asked tentatively.

“Huh! Is this Herbal Tea Eggs or somebody making tea? So fragrant!” Somebody said, enjoying the smell.

Of course, the most nervous person here was the grandpa, who was now leaning forward and trying to see what Yuan Zhou was doing.

However, the annoying electric cooker fully covered Yuan Zhou's hands, blocking the grandpa's sight.

The grandpa didn't wait for too long before Yuan Zhou carried the small plate towards him.

"Here is your Herbal Tea Egg." Yuan Zhou said after setting the plate down on the table.

The first reaction of the grandpa was disappointment. Afterward, he began to slowly hold up the plate, looking thoroughly at the egg from various directions. Then, he smelled it carefully and smacked his lips from time to time as if he were identifying something in a distance.

He appeared serious and earnest the whole time, even giving off a hint of worship.

"Boss Yuan, what kind of tea did you use to cook the damn egg?" The grandpa couldn't help swearing.

Yuan Zhou understood the principles of the system very well, which was to use the best quality ingredients. Therefore, he nodded his head, saying, "Yes, it is as you imagined."

"You... you... you..." Even the grandpa's hand pointing at Yuan Zhou started to tremble; an unutterable outrage emerged on his face.



Suddenly, he struck the table heavily with a loud sound of “Peng” and then stood up, “You squandering little brat. This is a reckless waste of precious resources. You come here now! I will definitely beat you up today to vent my anger.”

While speaking, he leaned forward and reached his hand, trying to get hold of Yuan Zhou’s collar. Meanwhile, he shouted in indignation, “How could you use that precious thing to cook Herbal Tea Eggs?”

Although the grandpa was physically strong, he was, nevertheless, aged and thus did not have sufficient reflexes to seize Yuan Zhou.

When the grandpa realized he couldn’t catch Yuan Zhou, he got even more furious. With another heavy strike on the table sounding “Peng”, he continued to shout angrily, “You brat, if you don’t know how to make the best use of it, why don’t you just give it to me? Is this the kind of thing that you can play with?”

The intense reaction of the grandpa instantly awoke the people who were blissfully enjoying their meals. They raised their head one after another, watching the exciting scene.

It was known to all that although customers bitterly hated the deceitful boss, they still tolerated him due to his culinary skills. It was the very first time they saw a customer fighting with Boss Yuan because of a meal.

“What’s happening?” The surrounding customers hurriedly began to question those that understood the situation.

## Chapter 64: Tea Leaves And Eggs

---

“Take it easy grandpa. The egg definitely deserves to be matched with the black tea,” Yuan Zhou said in a peaceful and indifferent tone.

Looking at the grandpa’s rude actions, without any intention of letting him off, Yuan Zhou became speechless. He felt he had been treated unjustly. Since the tea was provided by the system, even he himself had never tasted it. How did he end up risking his life while selling dishes?

Yuan Zhou felt he was now taking a bullet for the deceitful system.

However, the grandpa was triggered by the indifferent tone of Yuan Zhou and thus said, “You brat, come out now. Let me teach you not to waste food.”

While speaking, the grandpa rolled up his sleeves and prepared to jump over the table with the aim of beating Yuan Zhou up. All he lacked now was a decent weapon in his hands. Nevertheless, Vice Division Chief Lee reacted quickly and held the grandpa from aside.

“What’s the matter? Everybody, calm down, calm down, please.”

“You’re asking me to calm down? You don’t seem very young, don’t you drink tea?” the grandpa said angrily while untucking his shirt.

“So it’s true. That dense fragrance of orchid mixed with the scent of sugar is indeed the Keemun Black Tea, isn’t it?” Vice Division Chief Lee was quite familiar with various teas. It could be said to be a necessary knowledge for all civil servants in this country.

“Please excuse me.” After drinking up the last gulp of the broth, Division Chief Lin said to the grandpa solemnly. Then, he held up the small plate and began to observe the Herbal Tea Egg inside it.

“What’s wrong with them?” a customer beside them asked curiously.

“I believe it's because the Herbal Tea Egg served by Boss Yuan is not as simple as it seems.” somebody else said affirmatively.

“That is pure nonsense. Look at the serious manner of those three old men. I smell nothing special, merely feeling that it is extremely fragrant,” said another customer who didn’t know much about tea.

“How could you say it is nothing special? The Keemun Black Tea is not ordinary.” a voice suddenly chipped in, appearing to know something about it.

Nevertheless, the chirping discussion of the surrounding people didn’t affect Division Chief Lin’s observations.

After a long while...

Division Chief Lin set down the plate, heaving a sigh and said, “This young master used the spring tea leaves of the Keemun Black Tea. The color, that authentic smell and that sweet honey taste have proven it beyond any doubt.”

“This young man is recklessly wasting the precious resources, isn’t he? With such a top grade tea, he actually used it to make Herbal Tea Eggs?” While speaking, the grandpa started getting agitated again.

Actually, almost every customer that had a little knowledge about tea wanted to beat Yuan Zhou up. What is the Keemun Black Tea? It is number 1 among the top three black teas in the world.

The top three most reputable black teas in the world include Keemun Black Tea produced in Mount Huangshan of Anhui Province of China, Darjeeling Black Tea from India and Uva Black Tea from Sri Lanka.

“Yes, only the freshly-picked spring tea leaves of Keemun Black Tea would contain such a sweet honey taste along with that mild and refined orchid-like fragrance.” Yuan Zhou firmly revealed his reason for choosing the tea leaves.

“Why would you ruin such precious tea if you knew about it?” The grandpa felt that he had been brought up too well. It was a good time for him to drop all pleasantries and give Yuan Zhou a good beating. It might have been endurable if Yuan Zhou didn’t know about tea. Yet, he knew about the true value of Keemun

Black Tea but still continued to do so. It was absolutely unforgivable, making the grandpa feel a pain in his heart.

“If you ask me which boss I admire the most, it’s definitely Boss Yuan. He can lavishly use the spring tea leaves of the Keemun Black Tea to cook the Herbal Tea Eggs.” the people surrounding murmured quietly.

“I feel suddenly that... the price 888 RMB deserves a 0 in the end... It really is a special offer.”

“Boss Yuan, we cannot be friends if you don’t act so cool.”

“That’s awfully true. Even if the spring tea leaves of Keemun Black Tea are not produced from Likou, Shanli and Pingli areas of Qimen County, they are still quite expensive. I really admire Boss Yuan now.” From another customer who also wanted to beat Yuan Zhou up.

“Oh, my god. Keemun Black Tea. My heart is aching.”

“Don’t touch me. My liver is aching.”

“You are wrong, young brother. The tea leaves used by Boss Yuan now are indeed the spring tea leaves from Likou area,” Division Chief Lin said with a complex feeling welling inside him while holding the Herbal Tea Egg in his hand.

Division Chief Lin’s current feeling was as if he had tried his best

to buy and taste something which was nevertheless bought in large quantities and lavishly consumed by another. Furthermore, that person had thrown it away before even finishing it. The more he thought that way, the more he felt unwilling to acknowledge that.

“Yes, he’s right. Only good tea would bring out the best taste in the Herbal Tea Eggs.” Yuan Zhou said, acting seriously.

“Fu\*k your Herbal Tea Egg. Give me your remaining Keemun Black Tea. I’ll buy them all.” Hearing the annoying remarks by Yuan Zhou, the grandpa felt severe pain in his heart.

“I’m sorry, I don’t sell tea leaves here.” Yuan Zhou, nevertheless, refused without the slightest hesitation.

“Just tell me how much. Of course, I have some information on it. It’s approximately 3000 RMB for every 50 grams of spring tea leaves of the Keemun Black Tea. I offer 3600 RMB.” The grandpa was rather generous with his bid.

Despite the high price offered by the grandpa, Yuan Zhou wasn’t moved at all, except for a slight constricted feeling in his heart. He quickly calculated the total price in his mind, 36 thousand RMB for half kilo and 360 thousand RMB for 5 kilo, equivalent to half month’s net profit.

Even if his heart was tightening, Yuan Zhou still said coldly, “No, it’s not for sale.”

“Why won’t you brat listen to me? It’s completely a waste to use this tea to cook Herbal Tea Eggs.” the grandpa said anxiously.

Customers surrounding them to watch all believed that the grandpa must love tea from the bottom of his heart. They could see a physically and mentally fit grandpa almost going crazy, thus they requested that Yuan Zhou to sell the tea leaves to him, instead of wasting tea like this.

Therefore, Yuan Zhou could only say, “Can’t you first taste the Herbal Tea Egg? You’ll understand after you eat it.”

“Grandpa, I think this young brother truly won’t sell them to you.” Division Chief Lin also began to appease the grandpa after clearing up his bad mood.

“Yeah, don’t insist on it anymore.” Vice Division Chief Lee followed the Division Chief Lin, saying that.

“Yes, I know, I know. I just feel it’s such a pity. I didn’t manage to buy the spring tea leaves of the Keemun Black Tea this year. They said that the yield is too little this year and just the order from last year took up most of the yield. What’s more, the other tea leaves were sold out the moment they were picked. It’s so hard to buy some.” The grandpa collapsed onto his chair in great disappointment.

“That’s just the way it is. Spring tea leaves are originally difficult to obtain. Yet, who would imagine that we couldn’t get even a single piece this year?” Division Chief Lin felt the same way as he



said that sentence.

Watching those several customers heaving their sighs over there, Yuan Zhou merely remained silent. As a matter of fact, what he had described just now were only the ordinary ones. The tea leaves provided by the system were far better and more precious. Not only just the origin of the tea leaves, even the harvesting time and specific people who pick them were strictly regulated.

This time, for example, the tea leaves provided by the system were actually picked by virgins who had just turned 18 years old and had beautiful looks in order to maintain the purest conditions of the tea leaves.

To that, Yuan Zhou could only respond with a “Hu Hu” laughs.

As the farce came to an end, the crowd began to queue normally, awaiting their meals. Of course, there were still numerous discussions about that.

“Hey, if the tea leaves used by Boss Yuan are so wonderful, where exactly do the eggs come from?” someone asked curiously.

“In my opinion, the eggs are definitely not ordinary ones. It might be the eggs used to cook the Egg Fried Rice.” Immediately another one joined in the topic.

“Those truly are fantastic eggs. The taste is absolutely unique. Not only do they not contain the bad smell of eggs but also carry

about an unutterable fragrance. God knows how Boss Yuan gets them?” As he spoke, he began recalling the taste of the Egg Fried Rice.

On the other side, the grandpa couldn't get his spirits high enough to eat that single Herbal Tea Egg. Only when he finished the Clear Broth Noodle Soup did he feel better and begin to prepare for tasting the Herbal Tea Egg. As for abandoning it due to his anger at Yuan Zhou, that was impossible.

Let's not mention the price first, just for the sake of the Keemun Black Tea, the grandpa would eat it up without the slightest hesitation.

The Herbal Tea Egg appeared quite conspicuous on the small plate with white background. Beneath the egg was a pool of dark brown oily broth which emitted the fragrance of tea. If anyone nearby smelled it, he would surprisingly find that there was no fragrance of the egg at all.

To the grandpa's surprise, the cracked eggshell seemed to have an order. He reached for the egg and peeled the eggshell off. At that moment, the scent of the egg mingled together with the fragrance of the tea drifted about...

# Chapter 65: Herbal Tea Eggs

---

The shell of the Herbal Tea Egg had been dyed a dark brown but one could still see it was originally a white egg.

Concerning chicken eggs, the grandpa had quite a bit of knowledge. For example, the color of the eggshell depended on the types of feed the hens ate at some specific periods. The hens laid eggs with different color eggshells based on the type of feed they ingested.

Therefore, just by using common sense, one could tell that those chicken eggs with dark-colored eggshell on the market that were said to come from cage-free chickens were a bunch of bullsh\*t.

The Herbal Tea Egg in front of the grandpa was larger than ordinary eggs, with an oval shape and a perfect figure.

After he peeled off the eggshell, the grandpa discovered something odd. Usually, there would be an egg membrane covering the egg. The harder it was to peel off, the fresher was the egg. For this one, on the contrary, the membrane was peeled off quite easily.

“Don’t tell me this young brat used top grade tea leaves to cook a stale egg?” the grandpa couldn’t help feeling suspicious.

Angrily, the grandpa finished peeling off the eggshell quickly. It was only then did he realize the Herbal Tea Egg could be said to be a work of art.

Actually, there was always an odor of gypsum when Century Eggs were peeled, which smelled rather offensive. Nevertheless, the cooked egg white was extremely beautiful. It seemed to have white snowflakes scattered around its dark blue background, just like the stars in the sky, appearing extraordinarily spectacular.

Compared to the Century Eggs, this Herbal Tea Egg appeared as if a skilled master had painted a drawing on the egg white. The patterns and lines blended well together with the egg white, as if they grew on it. If one looked carefully, he would see an exquisite calligraphy painting of a natural village household.

They were both deep and shallow print marks all over the egg white. Furthermore, the Herbal Tea Egg contained an alluring fragrance in particular, which stirred one's appetite.

“Zi”

As he slightly rotated the plate, the fragrance of the Herbal Tea Egg mingled with the delicate orchid fragrance of the black tea wafted upwards. As the plate rotated, the calligraphy painting on the egg white seemed to come alive. Moreover, the smoke drifting from the egg gave the painting a mystical feel.

“The young master's Herbal Tea Egg is like a work of art,” the grandpa heave a sigh, saying.

“Absolutely,” Division Chief Lin looked at the small egg in the plate as well and then added.

On the other side, Yuan Zhou finally got the official explanations from the system.

The system read: “The eggs are laid from the Langshan White Chicken of the Langshan breed.”

“The history of rearing Langshan Chickens goes as far back as 1000 years.”

“The Langshan White Chicken is a variant of the Langshan breed. There is only one Langshan White Chicken in every thousand Langshan Chickens, thus they are very few of them. The Langshan White Chicken has spotless white feathers and a bright red chicken crown. With the two colors in contrast, it appears quite pleasing to the eyes.”

“Langshan Chickens can be used for their meat and eggs but the Langshan White Chicken is only used for laying eggs. All the Langshan White Chickens or Langshan Chickens that exist on the market now are no longer of pure breed. The pure breed Langshan White Chicken lays huge eggs and in large amounts.”

As for the tea leaves, Yuan Zhou had gotten sufficient knowledge about them. The attitude of the several customers including the grandpa just now had well proven that.

How Herbal Tea Egg are eaten differed from man to man. Some people liked peeling off half the eggshell and holding the other unpeeled half egg to eat; some others prefer to peel off the entire

eggshell and poking it with chopsticks to eat. The grandpa, nevertheless, liked splitting the egg apart with chopsticks to eat.

The chopsticks that Yuan Zhou had prepared for the grandpa were specially used for the noodles, with a tall, slender body and a sharpened point. Therefore, the grandpa split the Herbal Tea Egg apart quite easily.

The egg yolk inside was a soft orange color and had just solidified. After being split apart, the fragrance given off by the Herbal Tea Egg became much stronger, rushing up the grandpa's nose.

Only now did the grandpa feel that the egg barely deserved to be matched with the Keemun Black Tea.

While holding up the first half egg, the grandpa stuffed it into his mouth and chewed it with an enjoyable “ba ji ba ji”. His face revealed a blissful and enjoyable expression.

The intense fragrance of tea mingled with the fragrance of the egg itself left no doubt that it was the number 1 among the black teas. The fragrance smelled terrific but yet, it didn't overwhelm the scent of the egg. The grandpa could feel two distinct but complementing tastes at the same time in his mouth. Even when the egg was swallowed, the faint fragrance of the orchid still lingered in the mouth.

Just as if he had eaten an orchid.

Now, the grandpa finally experienced how the ancient people described their beauties that breathed out the fragrance of orchids.

Right now, he was exactly exhaling the fragrance of an orchid.

“Grandpa, is the Herbal Tea Egg delicious?” the man in glasses beside him asked curiously after observing for a long while.

When the grandpa had almost fought with Yuan Zhou because of the tea leaves, the man in glasses also watched like he did now. The grandpa had declared then that the egg couldn't deserve the tea leaves but now, it did not seem that way. His expression full of enjoyment already proved it was tasty indeed.

“Young kids knows nothing but it was indeed delicious.” the grandpa understood what the man in glasses was implying but for him to say the Herbal Tea Egg was not delicious... that was impossible. At the very beginning, he just felt that it was a pity and, moreover, a painful thing to use those top-graded tea leaves to cook the Herbal Tea Egg.

Although tea leaves used to cook the Herbal Tea Egg wouldn't be a lot, he still felt it was a waste as he loved the tea very much.

After eating, however, he found the two ingredients matched well with each other and made the best use of their respective fragrance, thus formed the unutterable delight of the Herbal Tea Egg.

After the grandpa finished eating the egg, he left quietly. Other customers could only see his plate was quite clean, not leaving a single drop of broth.

“Division Chief, shall we leave?” Seeing that the Division Chief had also finished his meal, Vice Division Chief Lee asked in a low voice.

“Yeah, let’s go.” Division Chief Lin stood up first.

“What do you think of this restaurant?” while walking outside of the restaurant, Vice Division Chief Lee asked.

“I believe there are no problems. There isn’t only one restaurant like this that has good culinary skills and possesses a unique temper. Despite the high price, the dishes deserve the price.” Division Chief Lin summarized his thoughts while smiling.

After the meal, Vice Division Chief Lee felt that only such a high price could match such delicacies. It was the epitome of enjoyment for one’s taste buds every time one came to have a meal.

Just like the saying in the movie Cooking Master Boy, “Delicacies are what brings happiness to people.”

The delicacies served in Yuan Zhou’s restaurant could just make people feel happy and delighted, as exquisite ingredients could even make people healthier, both physically and mentally.



.....

The rush hour during noontime soon passed. Without even noticing, the opening hours in the evening had arrived.

“Boss, a cup of watermelon juice, please.” A voice floated in before body arrived. A girl then rushed into the restaurant with quick steps, her ponytail hair waving in the air.

“Ok, one moment please.” Having answered the girl, Yuan Zhou crouched down and picked up a watermelon, preparing to make the watermelon juice.

With a steady hand and a firm knife, Yuan Zhou precisely carved out the middle part of the watermelon to extract the juice.

After half a day’s word of mouth advertising, people coming in for the juice increased and were basically all girls. Although he still remained cold and arrogant, Yuan Zhou nevertheless feasted his eyes on pretty girls.

For example, the various cute and coquetry acts of the girl with the ponytail hair.

“Boss Yuan, look, I spent 88 RMB for your watermelon juice. If you use the whole watermelon to make only one cup of watermelon juice, don’t you think it’s necessary for you to give away the remains?” The girl was young and pretty. She said to Yuan Zhou while looking at him with her big watery eyes.

Yuan Zhou raised his head, giving her a glance and then said, "The price of 88 RMB is only for one cup of juice, and the remaining part doesn't belong to you."

Even if she was a beauty, Yuan Zhou still refused her as usual.

"But Boss Yuan, I heard that the remaining part is recycled by you. Then it means you don't need it. Since you don't need it, can't you give that to me?" the girl with a ponytail hair put her palms together and looked at Yuan Zhou pitifully.

"No, this is my rule." Yuan Zhou still gave a decisive and ruthless refusal.

At this time, Wu Zhou walked into the restaurant with his girlfriend following. Whenever Yuan Zhou saw the lovers, he knew it must be a weekend tomorrow.

To the lovers who subconsciously showed off their intimate relationship, Yuan Zhou had always expressed his disdain.

"Boss Yuan, I brought my girlfriend here today." Wu Zhou happily led his girlfriend to be seated and as usual greeted Yuan Zhou.

In return, Yuan Zhou merely nodded his head out of politeness, saying nothing.

“Boss Yuan, my girlfriend came specially to drink the watermelon juice. Please offer us two cups of watermelon juice.” Wu Zhou deftly prepared to order the other main course.

“Sorry, the watermelon juice has been sold out.” Yuan Zhou felt quite delighted when he said that. Although he couldn’t make money out of the juice, it was the first time the quota set by the system made him so happy.

Only 100 cups of watermelon juice could be served every day.

Looking at Wu Zhou’s constipated-like expression, Yuan Zhou became even happier.

Simply speaking, the upset expression on Wu Zhou’s face pleased Yuan Zhou.

# Chapter 66: The First Time Business Boomed

---

“Boss Yuan, what does ‘sold out’ mean?” Wu Zhou felt that this Boss Yuan truly had prejudice against him. It was definitely not his imagination.

“It’s literally what it says.” Yuan Zhou spread out his hands to express it was that simple.

“Boss, how can it be sold out already when you just opened for the evening?” Zhuang Xinmu asked curiously.

“The watermelon juice has a limit of 100 cups per day.” Yuan Zhou directly told the reason.

“A limit? Why didn’t Boss Yuan tell us earlier? Or at least put up a notice.” Wu Zhou began to mutter when he realized his girlfriend was unable to drink the watermelon juice.

“Oh? I didn’t mention it?” Yuan Zhou said in a doubtful tone. However, his face was expressionless, as if he were quite sure that he had informed them.

“You really didn’t say it. So Boss Yuan, it’s your mistake. Therefore, you should compensate us.” Wu Zhou quickly replied.

“No compensation.” Yuan Zhou was still as ruthless and callous as always.

“Boss Yuan, do you know, the way you are now really deserves a beating.” Having heard about what had happened earlier that morning, Wu Zhou directly brought up Yuan Zhou’s faults without mercy.

“You can try.” While saying that, Yuan Zhou raised his muscular arms and said gently.

What a joke! Yuan Zhou was a chef that had tossed pans for hundreds or thousands of times every day, thus had excellent arm strength. Contrarily, Wu Zhou was merely a programmer, who in Yuan Zhou’s eyes, would collapse at the first blow.

“Never mind. Let’s drink the juice next time.” Zhuang Xinmu saved Wu Zhou from further embarrassment in time.

Comparing purely on physical strength, Wu Zhou indeed couldn’t rival Yuan Zhou.

Wu Zhou then sat back listlessly, letting his girlfriend order the dishes.

Meanwhile, he muttered to himself, “I had a friend as cool as Boss Yuan before. Yet, now, the wild grass on his tomb is 3 feet high.”

Yuan Zhou felt that he had won the round, thus his mood was extraordinarily good, hence he ignored Wu Zhou’s murmurs.

The 3 opening hours in the evening soon passed. Yuan Zhou took off his apron and turned on the tap to wash his hands.

Water flowed down onto his hands. His strong and slender fingers were scattered with tiny wounds; no one would ever mistake those as a female's hands.

He washed his hands dozens of times a day. After that, he made a bowl of Clear Broth Noodle Soup for his supper. Just like usual, he ate up the noodles and carried the bowl filled with leftover broth, leaving the restaurant through the back door.

The path was as dim as before but since Yuan Zhou was familiar with it, he continued walking without any worry of slipping.

“It's your broth. Actually you don't need to stay here guarding the door. There won't be any problems.” Yuan Zhou poured the leftover broth into the bowl of the mixed breed Maltese dog.

However, the Maltese still acted the same. With a calmer and more arrogant manner than Yuan Zhou, it peered at the bowl before lowering its head, continuing to lie prone at its original place.

“Just stay here,” after speaking, Yuan Zhou turned around and went back into his restaurant while holding the bowl.

The Maltese raised its head slightly and only stood up when it saw Yuan Zhou had left. While licking the leftover broth in his

bowl with a “Ba ji Ba ji” sound, the dog revealed a humanlike expression of enjoyment.

After drinking up the broth, the Maltese dog then pushed the bowl back to where it slept. Moreover, it even brought something to cover the bowl. After all that work, the dog walked forward leisurely.

The Maltese breed was of the small size type of dog. It was originally known as the Poodle. Maltese was only the nickname for a beauty style suitable for this breed of dog among all the others. The Poodle was well-known for its capabilities to hunt in water and thus was known as water hunting dog.

The Maltese was smart and alert. It walked to the front door of Yuan Zhou’s restaurant and then lay there after carefully looking around. With its head straight up, the dog appeared earnest and serious.

Furthermore, the dog refused to accept Yuan Zhou’s kind reminders that it needn’t guard the door for him.

The weather in June was as fickle as a baby’s mood. The night sky, formerly studded with numerous stars, suddenly started drizzling. The Maltese nevertheless seemed to have gotten used to getting wet in the rain. Therefore, it didn’t move to other places, merely allowing the rain to soak its fur, making the dog appear skinnier and scrawnier.

Luckily, the rain stopped after a little while and the weather

slowly cleared up. Then the sky started to light up from the morning rays of the sun. It wasn't until the sun rose from the horizon did the Maltese dog stand up and shake itself, scattering drops of water from its fur. Afterward, it walked back to the big plastic bag at the back door with steady steps and lay down on it, starting to rest.

“It's this place, right?” A crowd of 30 people or so approached from a distance while talking loudly. A girl, who seemed to be a leader, asked.

“Yes, I think so. It has no name and the address is correct.” A handsome gentleman, wearing white casual clothing, took out his telephone and confirmed.

Seeing the man assuring that it was the restaurant, someone shouted immediately, “If the wealthy He&Ro has confirmed, there is definitely no problem.”

“Right. I have checked as well and it's indeed the place we are looking for.” Another man chipped in, agreeing with the one who had shouted.

Judging from the name He&Ro, these people were most likely the audiences from Meng Meng's Live Broadcast. It seemed that the wealthy He&Ro had led the crowd here.

“He&Ro, what shall we do? The restaurant isn't open.” All these people gathered at the entrance of Yuan Zhou's restaurant, looking at each other helplessly. In the end, the girl who acted like a leader



asked.

“It is 8:30 a.m. right now. The restaurant should open soon,” The handsome gentleman raised his wrist, checking the time and then said affirmatively.

“Ok. Let’s wait for a little while,” the girl said to other people in the crowd to appease their anxious feelings.

The real name of the wealthy He&Ro was Ling Hong. He was rich and good-looking. His fortune came from running a publishing company and, furthermore, he had a well-off family. In his spare time, Ling Hong either enjoyed himself by feasting, along with other kinds of entertainment or watched others do so. Once he realized, while watching the live broadcast, that even the watermelon used by Yuan Zhou was so excellent, he decided to come here for a taste.

After he made the proposal in their Wechat group, many group members wanted to join him. The current crowd was merely the first pioneers. Many more would come if the food was tasty.

“Hua la”, the moment Yuan Zhou pulled open the door, he saw a crowd of people surrounding the entrance and talking passionately. The scene startled Yuan Zhou a lot. Previously, there had been customers waiting at the entrance when he opened the door but never that much, usually no more than 10 people. One reason was that not many could get up so early, the other was that Yuan Zhou only opened the restaurant for an hour in the morning. If they came late, the customers would usually find a closed restaurant. After several failed attempts, the regular customers all

chose to come either at noon or in the evening.

Of course, Wu Hai must be excluded from the regular customers that were just mentioned. As he lived at the other side of one street facing Yuan Zhou's restaurant, he would come for his breakfast as soon as Yuan Zhou opened the door.

Attracted by the sound of opening the door, the 30 people or so all looked at Yuan Zhou as if they were watching an idol instead of a real person.

Faced with such an awkward scene, Yuan Zhou, nevertheless, said calmly, "Those who want to eat, come on in. As for the others, wait in queue outside."

After saying that, he turned around and immediately went back into the restaurant.

"The boss truly has a unique personality." the girl who took the lead said after she saw the quiet and indifferent Yuan Zhou.

"It's true. We just don't know if the dishes are really that delicious. You know, I almost drooled every time Meng Meng broadcasted herself eating here." it was the person with the ID, Bamboo Eating Panda, who said that.

This person didn't lack money either. He also frequently transferred electronic currency to Meng Meng during her broadcast.

“Let’s enter first and talk later.” He&Ro, also known as Ling Hong, walked into the restaurant first after speaking.

Having taken a glance at the interior of the restaurant, he withdrew his gaze and concentrated on reading the menu on the wall behind.

“Boss Yuan, are the Soup Dumplings available today?” Wu Hai walked into the restaurant and asked directly.

“Yes, they are available. But you have to queue.” Yuan Zhou pointed to the 20 persons or so who were forming a line behind Wu Hai.

“Of course I will wait in line. I just came to ask.” Under everybody’s gaze, Wu Hai walked to the end of the line and waited patiently.

“Boss, I want all dishes on the menu, one serving for each.” Wealthy as Ling Hong was, he definitely would order all the dishes available.

“Sorry, I only serve Soup Dumplings this morning,” Yuan Zhou signaled Ling Hong to look at the steaming hot bamboo food steamer while saying that.

“Not a problem. I’ll pay and all you need to do is to cook.” Since Ling Hong specially came here for the delicacies, how could he

leave without tasting them all? He threw down those words after taking a seat on the chair.

“I’m sorry, I can’t.” Yuan Zhou couldn’t be bothered with that trifle amount of money.

Huh, what the fu\*k? Ling Hong couldn’t believe that money didn’t work.

Therefore, he used his hidden ace...

# Chapter 67: The Second Stage Of The Mission

---

Ling Hong directly used his hidden ace. It was simple but effective. “Let’s make a deal, Boss Yuan. As long as you cook all dishes on the menu for us today, I will do some advertising for your restaurant.”

“I am sure not many people are able to afford such expensive dishes.” Ling Hong hit the nail on the head with his words.

Though Yuan Zhou’s culinary skills were god-tier and all the ingredients were top-grade, except Wu Hai, the grandpa, and a few other people, hardly did anyone come here for meals every day. They basically came only 2 or 3 times a month occasionally.

No matter how tasty the dishes were, they couldn’t be consumed day after day if the people were not able to afford it. Desire can always be reined in, especially if circumstances wouldn't allow one to indulge in it.

“However, I’m different. The people that I am acquainted with can easily afford to eat these dishes.” Ling Hong was quite confident that he could convince Boss Yuan.

Yuan Zhou was slightly tempted by the proposal since he could earn more without doing any advertising himself. However, he still insisted firmly, “No, but thanks anyway.”

“Fine. Then give me a serving of Soup Dumplings.” Ling Hong wasn’t a person who would keep pestering. Since he had been rejected for several times, he wouldn’t bother offering any help again.

Following him, the others behind all ordered the Soup Dumplings.

Of course, the reason why Yuan Zhou didn’t want to cook any other dishes for Ling Hong was quite simple. It was just one word, “Troublesome.”

“Ok, wait a moment, please. Would anyone want some vinegar?” Yuan Zhou asked beforehand.

“One plate for me.” Ling Hong ordered first.

“I don’t want it.” The girl didn’t enjoy any sort of sour food.

“Boss Yuan, is the Watermelon Juice available?” someone asked suddenly.

“Only Soup Dumplings are available this morning.” Yuan Zhou answered firmly again.

“Then I don’t want the vinegar anymore.” the person who had asked the question refused the offer.

The soup dumplings were quickly served to the customers as they were prepared beforehand. Ling Hong was the first to open the lid. The food steamer made of verdant bamboo emitted the fragrance of bamboo. However, the bamboo seemed too green.

“Boss Yuan, why is the color so green?” Ling Hong asked in doubt.

“This is Shuang Bamboo. Kitchenware made out of this bamboo won’t fade in color. When heated, it appears to be even greener.” Yuan Zhou brought out the explanation given to him by the system casually.

“Boss Yuan, I may not read a lot but you can’t lie to me. Isn’t Shuang Bamboo a type of bamboo that existed during the ancient times?” Ling Hong said with a manner of “Are you fu\*king kidding me?”

“Yes, absolutely. This variety of bamboo is best suited for creating steamers.” Yuan Zhou revealed an unfazed expression as he replied.

The problem here wasn’t whether it was suitable or not!

“Boss, can I beat you up?” Ling Hong asked seriously.

“No.” Yuan Zhou also replied earnestly and decisively.

This time, Ling Hong, too, experienced choking sensation.

Formerly, he had watched others choking and coughing due to Yuan Zhou's actions and words. Now that it was his turn, Ling Hong didn't want to experience this feeling again, thus he decided to concentrate on eating.

The first criterion for judging if the Soup Dumplings were well made was to check the thickness of the skin of the Soup Dumplings. As he was experienced in eating luxuriously, drinking luxuriously and having fun, Ling Hong could judge just from the skin that Yuan Zhou had truly excellent culinary skills.

Beneath the crystal clear skin was the clearly visible meat stuffing. The soup inside the Soup Dumplings was so full that it seemed as if it could flow out any moment; nevertheless, it was firmly wrapped by the thin skin. As Ling Hong brought up the Soup Dumpling using chopsticks, the soup and the meat stuffing could be seen quivering beneath the skin.

Looking at his kind of Soup Dumpling, Ling Hong's mood finally became better.

He then put the Soup Dumpling onto his plate carefully. While picking it up with chopsticks, he worried that the thin skin could break any minute. Nevertheless, the Soup Dumpling placed on his plate merely swayed a bit.

Ling Hong lifted the plate and poked a small hole through the skin. After that, he moved close to the opening and sipped the soup into his mouth in one go.



“Slurp slurp,” the delicious soup flowed ceaselessly into the mouth of Ling Hong, making him almost unable to restrain his desire to devour it all.

Having drunk the soup, Ling Hong immediately poured the vinegar from the small plate into the Soup Dumpling from the hole. The vinegar that didn't managed to flow into the opening stained the surface of the dumpling instead.

The 30 people led by He&Ro were merely the first group here for a taste test. There would be more of the audience following them later. Meng Meng's live broadcast could reach up to thousands of people. Even if only one tenth of them came, that would be a few hundred people.

One hour was very short. In the last ten minutes, 5 girls came. They could be considered regulars as they had been here at least three times.

Of the 5 beauties, the tallest one who sprouted a ponytail and was dressed in hot pants said, “Boss, give me a plate of blueberry jam.

The following three others also ordered the blueberry jam.

“Give me a plate of beef mince.” the last girl aside suddenly said.

“Yuan Yuan, why did you order the beef mince to eat with the bread?” the tallest girl asked, puzzled.

“But beef mince is also very tasty. Maybe I’ll eat the blueberry jam next time.” This cute girl seemed to be a carnivorous person, preferring meat over vegetables and fruits.

After speaking, the five girls got seated and all drew out separately packed toast from their respective bags.

“Sorry, only Soup Dumplings are served this morning. Furthermore, they are all sold out.” Yuan Zhou looked at the several beauties, each with their own different characteristics, while crossing the arms on his chest.

Though these few girls couldn’t rival Yin Ya based on appearance, they were still quite pretty. Moreover, there were five of them appearing at once. However, their request was still declined by Yuan Zhou mercilessly.

“Boss, why did you cook the Soup Dumplings? Blueberry jam with the toast is the best.” The tallest girl had gotten used to Yuan Zhou’s rigid rules but still couldn’t help grumbling.

“Yeah, yeah, that’s true. The beef mince is so delicious!” The cute girl was reluctant to accept the fact.

All Yuan Zhou had to do was only to shrug his shoulders, revealing a helpless manner.

The pretty girls could only leave reluctantly while holding the toast in their hands.

.....

Once noontime arrived, Ling Hong led more people to the entrance of Yuan Zhou's restaurant. This situation could be attributed to the private advertising in their Wechat group. A wealthy man's recommendations could not be ignored easily, even more so if it were two wealthy men.

The two group members, He&Ro and Bamboo Eating Panda, voluntarily advertised together, attracting lots of the surrounding people watching in the group to join them. The first ten people who joined could even order a dish for free.

Therefore, Yuan Zhou got a bit startled when he opened the door. There were even more people gathering at the entrance compared to this morning. However, more customers meant more income. Although it wasn't revealed on his earnest and solemn face, Yuan Zhou was quite delighted.

Of course that also meant more work. For example, the two people, Ling Hong and Bamboo Eating Panda ordered all the dishes available on the menu.

"All right. Wait a moment, please," Yuan Zhou agreed without any hesitation.

Luckily there weren't many main courses in Yuan Zhou's restaurant, only the Egg Fried Rice and Clear Broth Noodle Soup. The rest were all in small plates. For an adult man, eating up all

these dishes would only make him stuffed. It was still some distance from being too full to eat another bite. After all, delicacies would definitely stir up people's appetite greatly.

While he was busy with cooking, Yuan Zhou suddenly got a new mission.

The system read: "Host, you can unlock the second stage of the mission now."

[Second Stage of the Mission] Working hard to get at least one hundred regular customers

(Mission Tip, "An excellent restaurant should have at least 100 regular customers. Only those who enter the restaurant and eat dishes at least 8 times per month can be considered as regular customers.)

[Mission Reward] A chance at the lottery to gain part of a cuisine's recipe

(Mission status, 70/100)

Now Yuan Zhou felt that if he could go back in time, he would definitely not avoid troublesome matters. As long as he made a little effort, he might have already completed the mission. He didn't know if he could make it now.

Suddenly, a good idea occurred to Yuan Zhou. Maybe he could make himself appear kinder and more easy-going in order to complete this mission.

But, what exactly does part of a cuisine's recipe mean?

# Chapter 68: Entertaining Guests

---

Suddenly, a good idea occurred to Yuan Zhou. Maybe he could make himself appear kinder and more easy-going in order to complete this mission.

But first, he had to make things clear.

“What exactly does part of a cuisine’s recipe mean?” Yuan Zhou asked quietly in his mind.

The system displayed the words, “A part of one of the random cuisines.”

“Then if I draw the lottery again, will other parts of the same cuisine appear?” Yuan Zhou asked the question that he was most concerned with.

The system read, “It depends on the first cuisine that you draw. The parts later would have a higher chance of being drawn.”

“Are the parts for each cuisine the same in quantity?” after giving it some thought, Yuan Zhou continued asking.

The system displayed the words, “It is different every time you draw. The size of each part will also differ.”

Only after clarifying all his concerns did Yuan Zhou head off to

prepare the ingredients. Of course the good idea that he thought of would be put into action as well.

Therefore, when he turned back again, a smiling expression had emerged on his usual solemn face.

It startled the regular customers tremendously.

“What do you think happened to Boss Yuan?” A regular customer began to ask a stranger beside him.

This stranger was here for the first time; he was another one of the audience that watched the live broadcast. When he saw the person beside him revealing preparing-for-war expression, he couldn't help feeling curious. “What's wrong with you? Boss Yuan only smiled a little.”

“What? Brother, it's your first time here, right?” the regular customer said with confidence.

“Yeah. I came here after watching Meng Meng's live broadcast.” The audience who had watched the broadcast confirmed the regular customer's suspicion.

“Boss Yuan never smiles. I have been here plenty of times but have never seen it happen. What do you think the situation is?” the regular customer cryptically said.

“Perhaps he is just in a good mood,” the audience of the

broadcast said without paying much attention to that issue.

“Naïve. I believe Boss Yuan is thinking about slacking off,” at this time, somebody chipped in.

Ling Hong, on the other hand, looked at Yuan Zhou cautiously, worrying that he would say something disappointing.

Coincidentally, with Yuan Zhou’s heighten senses, he could hear every word clearly. Now, Yuan Zhou was considering whether he should sleep in tomorrow morning. It was tiring to get up early and open the doors for business.

Then, Yuan Zhou returned to his usual expression, the expressionless one.

“I’m scared. Boss Yuan’s mood finally returned back to normal,” the man who had just chipped in said suddenly.

“Yeah, exactly. I thought something had happened to him.” Another customer continued the conversation while patting his heart.

Meanwhile, Yuan Zhou could clearly hear every word these customers said, thus decided to sleep in for two more days.

Having decided that, Yuan Zhou suddenly recalled the new mission. The few glittering words “Incomplete” were still hanging under the mission. Furthermore, Yuan Zhou was quite curious



about the type of cuisines he could obtain from the lottery.

“This is what you call a genuine Egg Fried Rice!” While Yuan Zhou was immersed in his own thoughts, he was interrupted by a loud shout.

He raised his head and found it was the guy, Bamboo Eating Panda. Beside him were two empty plates, which were formerly filled with Egg Fried Rice and Beef Mince. It seemed that this guy had poured the remaining rice grains into the plate of beef mince before proceeding to finish his meal. Otherwise, the plates wouldn't be eaten as clean as if they were newly bought.

“I feel that the Clear Broth Noodle Soup was better.” Ling Hong refuted against him with his mouth full.

“You'll know which is better after you try the Egg Fried Rice along with the beef mince.” Bamboo Eating Panda then stopped talking and continued to eat other dishes after wiping his mouth.

“Let's talk later,” Ling Hong swallowed the noodles and drank a mouthful of broth before replying.

The usual situation in Yuan Zhou's restaurant was that customers would start eating as soon as they were served their dishes and basically wouldn't speak. After all, there was a crowd of people waiting behind them. Even when they wanted to talk, they would chatter fervently with each other while they were queuing in the line.

Even if they were asked to leave once they finished the meal just like in a fast food joint, the customers still couldn't stop their pursuit of those delicacies.

Customers waiting in line at noon were usually less than those in the evening since the limited time during their lunch break. Time was aplenty in the evening after they got off work. However, today was different. The audience from the live broadcast kept crowding around the entrance of Yuan Zhou's restaurant.

"My apologies. Business hours of my restaurant at noontime are almost up, thus I can no longer serve anymore customers." Yuan Zhou said as he looked at the customers waiting in line.

"How could you be so heartless? I haven't managed to eat your dishes yet." Someone started complaining immediately.

"Me either. I even endured a full week before coming once!" a short-haired girl said in grievance.

"Boss Yuan, why don't you extend your opening hours today? See, there're still so many customers who haven't managed to eat your dishes," a slightly elderly middle-aged man said.

"Sorry, this is the rule." Yuan Zhou still maintained the same expression on the face and said lightly.

This is right the epitome of aloofness.

But capable as Yuan Zhou, he was, nevertheless, quite upset in the heart. He not only was driving away his loyal customers but also money, more specifically, money that he could have a share of.

“I hate Boss Yuan. How could he do that to us? It isn’t easy for us to come once.” the customers went away while complaining.

“Eh, when will Boss Yuan stop being a Compass?”

After pulling down the door, Yuan Zhou climbed up the stairs and started to think over how to accomplish this new mission. Normally, he had a fairly large amount of customers. Nevertheless, few of them could meet the basic requirement of eating at least two times per month in his restaurant. After all, this was the current situation of his customers.

He looked at the mission completion status, thankfully finding that he had only a few more to go.

Lying in bed, Yuan Zhou drifted off to sleep, until he heard loud noises coming from downstairs.

“Boss Yuan, Boss Yuan, open the door.” anxious yells came from the downstairs, repeatedly. It was extremely noisy, thus as soon as Yuan Zhou woke up, he sat up immediately from his bed.

He stood up, walked to the window and opened it. There, he saw lots of people gathering around the entrance. There were so many

that Yuan Zhou became clear-headed instantly. In his mind, these people were all his precious customers necessary for accomplishing the mission.

“Pi Li Pa La”, after cleaning up, Yuan Zhou ran heavily down the stairs. He only opened the door after slightly catching his breath.

“You are all so early today.” Yuan Zhou first greeted the customers.

“It’s not early, Boss Yuan. It’s already 5:30 p.m.” Wu Hai walked into the restaurant slowly.

“So it is.” Following him, Ling Hong entered. The remaining few others then came in in succession.

“Boss, are the Soup Dumplings available now?” Ling Hong directly ordered the Soup Dumplings served specially only in the morning.

“Sorry, this is a dish for breakfast.” Yuan Zhou pointed to the small characters behind Soup Dumplings on the menu and said.

“All right. Then give me a serving of Egg Fried Rice along with a plate of beef mince and a bowl of Clear Broth Noodle Soup.” All the dishes he had ordered and eaten at noon merely made him feel slightly stuffed. Since it was getting dark, he felt it better to eat less in the evening. While thinking this way, Ling Hong decisively ordered two different dishes.

---

Opening hours of Yuan Zhou's restaurant was normally fixed in the evening. Nevertheless, it was unusual today. Many customers were still waiting in line outside the entrance even when the time was almost up. The crowd included not only the regular customers from the nearby districts but also the live broadcast audience who had eaten here during noontime and waited until now to eat dinner. Apart from these people, others were the live broadcast audience who only had time in the evening and thus came for the dinner.

Most of the customers today were attracted here via Meng Meng's publicity. They were now all convinced of Yuan Zhou's superb culinary skills.

When it arrived at the closing time, there were still many customers outside Yuan Zhou's restaurant. At this time, the wealthy guy Ling Hong said, "Boss Yuan, I think you can close the restaurant later today. All of us are waiting for a late snack."

"No, I can't." there were only 5 minutes left before he closed the restaurant.

"What if I treat all these people to dinner. Can you close the restaurant later?" Ling Hong said while pointing to the dozen of customers who were still waiting for their turn.

"How wonderful for you to treat them. Then tomorrow is good. He said he would invite you guys a meal," Yuan Zhou said to the

remaining people directly, setting up a trap for Ling Hong.

“Boss Yuan, I meant if you extend the opening hours a little longer, then I will treat them to dinner.” Ling Hong kicked the ball back to Yuan Zhou with ease.

As for Yuan Zhou’s decision...

# Chapter 69: The Jam Fans And The Soup

## Dumpling Fans

---

“Boss Yuan, I meant if you extend the opening hours a little longer, then I will treat them to dinner.” Ling Hong kicked the ball back to Yuan Zhou with ease.

“Ok.” Yuan Zhou agreed readily.

Before Ling Hong could feel happy, Yuan Zhou continued saying, “Opening the door isn’t a problem but you can’t order dishes.”

“What?” Ling Hong felt that his outlook on life had been refreshed three times in a single day. Furthermore, all his linguistic skills he had learnt were also returned to his teacher. For example, he didn’t understand the meaning of Yuan Zhou’s words at all.

“It literally means what I said.” Yuan Zhou spread his hands to express his affirmation.

“Boss Yuan, if you toy with us that way, you’ll be toyed others one day,” Ling Hong said in rage. “Do you know the saying ‘Those who set traps for other will eventually be trapped themselves’?”

“Hmmm, so do you still insist on treating them to dinner?” Yuan Zhou signaled Ling Hong to look at the people behind who were waiting for the answer.

“Of course I will. Just for your well-laid trap, I will definitely treat them.” Ling Hong really was wealthy, thus he immediately agreed to this proposal.

“Listen to me, everybody come to the restaurant tomorrow morning. I’ll treat you guys to breakfast.” After lingering about the restaurant for the full day, Ling Hong had discovered, through enquiring others, that Yuan Zhou didn’t get up to open the door in the morning occasionally. Hence he said those words to give some pressure to Yuan Zhou.

“He&Ro really deserves the title of Wealthy Man,” the customers waiting behind all said happily when they heard the affirmative answer from Ling Hong.

“Exactly. He is really a rich,” someone said in admiration.

“Please rest assured. I will certainly come early tomorrow morning.” Another person even started to set a time.

“That’s true. We will meet here at 8:30 tomorrow morning. Thank you, rich man.” the girl who had taken the lead stood out and concluded.

Faced with the apparent trap, even though Yuan Zhou had already fallen into it, he believed he could get out with his means.

Realizing everything had been settled here, Ling Hong squarely turned around and prepared to leave. However, as he was leaving



halfway, he suddenly asked, “Boss Yuan, do you keep a dog?”

“Hummm?” Yuan Zhou didn’t react for a while, and became slightly dumbfounded.

“When I waited outside the restaurant in the afternoon, there was a Poodle with mixed hair colors outside the door. It seemed to be guarding the entrance.” Ling Hong gave an explanation.

“Yes, we all saw it.” Several others who hadn’t gone out spoke in unison.

“No, I don’t. It’s a stray dog living beside the trash bin. Sometimes, I feed it with some leftover broth.” Yuan Zhou explained in a mild tone.

“Broth? Boss Yuan, are you still lacking a pet animal?” Suddenly, a good-looking girl who had stayed behind in the restaurant turned her head and asked.

“No, I don’t keep pets.” Yuan Zhou refused decisively.

“The kind of pets that could clean your house, come over at mealtimes, leave after taking the meal and then go back on its own.” The good-looking girl said with an earnest expression on her face.

“I don’t need it. Go back home now.” Yuan Zhou felt that he was losing control of the situation, although it was apparently a joke.

“All right. But Boss Yuan, the broth is so delicious. Feeding the dog with it is nevertheless...” The girl was obviously reluctant to let a dog drink the quite tasty broth.

“Boss Yuan is the one with the real wealth,” Ling Hong said speculatively.

“No. I’m quite a pitiful person,” Yuan Zhou spoke helplessly.

“Me, too. I can afford only several of those meals each month.” the girl opened her eyes wide whilst saying that.

“All right, Man Man. You have your own store. Go back to your shop now.” Yuan Zhou felt a little helpless towards the girl in front of him.

That’s right, Yuan Zhou knew this girl. She opened a small bakery, which was very popular among the white-collars, in another gourmet street not far away. She was also a regular customer of Yuan Zhou’s restaurant and usually dropped by 5 or 6 times every month. Furthermore, she was first brought here by Yin Ya.

“Ok, I’m leaving, Boss Yuan.” Man Man took a look at Yuan Zhou’s kitchen and then walked out of the restaurant slowly.

“Boss Yuan, you seem to have good luck with girls.” Ling Hong revealed a smile that all men understood and then said while

looking at the pretty and elegant back of the girl Man Man.

“Goodbye. Time to shut the door,” Yuan Zhou answered.

“Ok, ok.” Having been driven out, Ling Hong could only shrug his shoulders indifferently and walked out of the narrow street to get his car in the parking lot.

By the way, there was no parking lot in this street.

As usual, Yuan Zhou prepared the Clear Broth Noodle Soup for his supper and ate the noodles up after the busy work for the whole day. Then he carried the leftover broth to the Maltese lying prone at the same place. The tired Yuan Zhou then headed back to wash up and rest.

“Ling Ling Ling”

The never changing alarm clock woke Yuan Zhou up early in the morning. In the past one month, Yuan Zhou had led a healthy lifestyle of getting up early and sleeping early every day. Moreover, the scrumptious and nutritious dishes had made his physical health better than ever.

“Shua shua shua,” while brushing his teeth, Yuan Zhou lifted his clothes. A faint outline of abs could be seen on his belly.

“It seems my efforts were not wasted,” he muttered to himself.

While saying so, Yuan Zhou had totally forgotten about the part where he snoozed till late in the morning for the past two days. This healthy state was obviously the result of the top grade ingredients provided by the system, though it did have something to do sleeping at regular hours. As for his efforts, the only efforts he put in were efforts to outwit the system.

Noticing his abs, Yuan Zhou felt happier than usual. Therefore, he prepared a bowl of Clear Broth Noodle Soup and a serving of Egg Fried Rice, both of which were eaten to reward himself.

As for the Soup Dumplings of which Ling Hong was fond, sorry, he was unable to get up early this morning to cook it.

After breakfast, Yuan Zhou opened the front door of the restaurant with ease and delight. As expected, the first few people were still those who had come for supper last night.

“Boss Yuan, you finally opened the door. Give me a serving of Soup Dumplings please.” As Ling Hong was the one treating everybody, he would definitely enter the restaurant first.

“My apologies. Soup Dumplings are not provided this morning.” After speaking, Yuan Zhou grinned.

That mere smile almost made Ling Hong lose control and planting his feet on Yuan Zhou’s face.

“Why?” Ling Hong unfolded his fists and asked calmly.

“The flour has run out,” Yuan Zhou bullshitted without blinking.

“Well, it’s good that the flour has run out. That means you have the jam this morning?” a girl with a ponytail squeezed forward, asking happily.

“Yes, only Clear Broth Noodle Soup and the two jams are available this morning.” Yuan Zhou nodded his head.

“That’s wonderful.” The girl with a ponytail then returned and continued to queue happily.

“I don’t want jams. What I need now is Soup Dumplings.” Ling Hong insisted.

“That’s right, Boss Yuan. Since the Soup Dumplings are rarely made, how can you stop only making it twice?” Wu Hai showed his support to Ling Hong as well from behind.

“Young master, eating Soup Dumplings in the morning is the way to go,” the grandpa also stood out, saying that.

“I don’t have any more flour.” Yuan Zhou still insisted with this excuse.

“Then where does the flour for the noodles come from?” Wu Hai

asked directly, without any mercy.

“Flour for these two dishes is quite different,” Yuan Zhou replied in a firm tone.

“Hey, uncles. Are you going to have breakfast? We are still waiting,” the girl with a ponytail who just asked a question spoke anxiously when she saw Wu Hai debating with Yuan Zhou all along.

“What do you know, young girl. I’m trying to get Soup Dumplings for all us.” Wu Hai answered directly.

“How could Soup Dumplings rival the jams in taste? Only the blueberry jam matched with toast is the classical breakfast.” The girl with ponytail struck back without any hesitation.

“There is nothing special about your western style breakfast. Only the Soup Dumplings can be considered an authentic breakfast,” Wu Hai replied with disdain.

“I feel the beef mince matched with the toast is also quite delicious.” The cute girl who had also been here yesterday interrupted them with an airheaded manner.

“Yuan Yuan, what are you talking about?” the tall girl with ponytail said anxiously.

“I am serious. Anyhow, it is better than Soup Dumplings.” Yuan

Yuan then slowly added.

“What are the youngsters eating nowadays? Of course, it’s the Soup Dumplings that taste wonderful.” Wu Hai shook his head in a grieved manner.

“Girls will become beautiful by eating more Soup Dumplings.” Ling Hong started to support Wu Hai, as well.

“Youngsters have to eat some authentic breakfast.” Even the grandpa started to state his opinion.

The jam fans and the Soup Dumplings fans started to debate, each of them not backing off. This was the very first time that customers had debated so fiercely over the dishes.

This situation seemed to be getting out of hand...

# Chapter 70: An Excellent Idea

---

Now, the others that preferred jams also came over to help...

“You can’t say that. The blueberry jam prepared by Boos Yuan goes perfectly with bread. It’s extraordinarily delicious.” An average-looking man with a composed temperament abruptly joined in.

“That’s right. Young people prefer convenient foods like the bread.” The man wearing glasses also opened his mouth, helping his companions.

“As far as I know, blueberry contains an abundance of anthocyanin and other nutrition. The anthocyanin not only prevents the cranial nerves from aging, preserve eyesight, strengthen cardiac functions, combat cancer, soften blood vessels and enhance human immunity, but also has effects of maintaining beauty and appearing young.”

“So blueberries are better for girls to maintain their beauty.” A seemingly youthful man around 20 years old or so stood out and spoke about the details of blueberries.

The customers were rendered speechless by the words of the young man. They had never expected such a knowledgeable fellow to be among them.

Now the jam fans looked proud. One after another, they started to talk about the benefits of eating blueberry jam with bread and



the wonderful taste.

However, the quick-witted fans of the Soup Dumplings would not admit defeat so easily. As a specialized foodie, Wu Hai's reply destroyed their argument. "But you guys don't have bread."

"Simply speaking, your bread can't rival the jams of Boss Yuan at all." Wu Hai said in an arrogant tone, giving others the urge to beat him up.

The words were like an arrow that hit the bulls eye. Although the jam fans took the bread along with them, which Yuan Zhou didn't say anything, the comparison between the bread and the most delicious jams were like fish eyes and pearls. One could easily tell the difference just by looking, let alone when tasting.

The bread brought from outside was fairly coarse but the jams were exquisite. It wasn't too sweet and carried a scent of fresh fruits. Every bite would leave several big pieces of blueberry flesh quivering in their mouth.

The only reason for eating the jams with bread was that only then could one fill their stomach.

"Hey, uncle, I'm sure that you will not get a girlfriend if you speak that way." The cute girl, Yuan Yuan, gave a heavy blow to Wu Hai.

"Anyway, no matter what you say, your blueberry jam is not as

delicious as the Soup Dumplings.” After pausing for a moment, Wu Hai still firmly struck back.

Realizing that the two parties were about to argue again, Yuan Zhou reminded them in a seemingly kind-hearted manner, “There are only 40 minutes left before the restaurant gets closed. What would you guys like to eat?”

“Boss Yuan, how can you start counting your business hours if you aren’t doing business?” immediately, Wu Hai stopped quarreling with the jam fans and asked Yuan Zhou directly.

“Yes, I usually calculate my business hours from the moment the door is opened,” Yuan Zhou said straightforwardly.

“Boss Yuan is so tricky.” Wu Hai couldn’t help grumbling.

Subsequently, the jam fans stopped quarrelling with the Soup Dumplings fans. Of course, the after effects still lingered.

After Ling Hong finished treating, next came the several pretty girls’ turn to eat. The first thing they did after ordering their jams was not waiting for their dish but to start pestering Yuan Zhou instead, asking, “Boss Yuan, the blueberry jam is available now. When do you think you could serve bread to match the jams?”

“That’s right. When will you sell bread?” The cute girl Yuan Yuan asked clearly while stuffing the bread into her mouth.

“Boss Yuan, according to my observation, the customers who enjoy jam and bread have taken up one third of the total customers. When are you going to serve it?” someone asked while presenting the statistics.

“When I have time, I will.” Yuan Zhou’s answer could be used in any situation, never answering the question directly.

“One moment please. The jams will be served soon,” after speaking, Yuan Zhou turned around and went to scoop the jams for them.

As soon as Yuan Zhou had discovered the defect in the system last time, the system had improved the containers for the beef mice and blueberry jam, from manually scooping it into the faucet method.

Every time he turned on the faucet, the system would release a certain amount of jam only. Now he only need to leave the plate under the outlet and turned on the valve, then the jams would flowed into the plate. Not one gram more or less.

Therefore, Yuan Zhou lost the opportunity to serve more jams to Yin Ya as well.

---

The next morning, Ling Hong, also known as the wealthy He&Ro, brought some of his friends to wait outside the restaurant during the early morning, preparing to eat the Soup Dumplings.

“Hong, are the dishes of the restaurant really so delicious?” a short-haired and muscular man asked suspiciously.

“Tank, rest assured. When did your elder brother ever lie to you?” Ling Hong addressed himself as the elder brother.

“You brat, whose elder brother are you? It’s you that should call me elder brother.” The man with the nickname Tank easily caught Ling Hong around his neck while speaking in a ferocious tone.

“Don’t fool around. Why isn’t the restaurant opening?” a long-haired young man around 20 years old said coldly. He appeared to be the youngest among the three people.

“Be patient, Octopus. It’s almost the time.” Ling Hong, who had his neck caught tightly by Tank, nevertheless gently appeased the young man with long hair.

“This restaurant seems familiar to me.” Beside them stood an extraordinary good-looking man dressed in a suit. He looked at the restaurant carefully before suddenly stating that.

“Really? Ji Lian, have you been here before?” Ling Hong and Tank stopped fooling around. Then they looked at the extraordinary good-looking man called Ji Lian and asked in curiosity.

“No, no. I just had a sense of familiarity. I may have heard of this

restaurant before,” Ji Lian frowned and said.

The young man with the least patience, nicknamed Octopus, started to complain again.

The several men were intimate friends of Ling Hong and everyone came from a well-off family. They came here after Ling Hong’s earnest recommendations.

They just stood there foolishly until Yuan Zhou opened the door at 9:00 in the morning. If he opened the door at this hour, it meant he had no time to make the Soup Dumplings this morning.

“Boss Yuan, I have been here for three consecutive days. Yet, there are still no Soup Dumplings served. Why?” Ling Hong talked in a gloomy tone, looking as if he would beat Yuan Zhou to death if Yuan Zhou couldn’t give him a satisfactory answer.

“Because the flour ran out.” It was still the same reason that had been used for the past two days, thus Ling Hong didn’t believe it at all.

“Can’t you just use another excuse? I bet you overslept and couldn’t wake up in time.” Ling Hong felt that all his noble grace had been used up on Yuan Zhou.

“I mean it. I have been too busy these few days to purchase the ingredients.” Yuan Zhou was yet a person who well knew the time of day, hence gave an explanation.

With such a convincing reason, Ling Hong couldn't do anything to him anymore. After all, he had been here every day for the past few days, and never saw Yuan Zhou rest. His restaurant was open for business all day.

"This boss truly has a unique personality," standing at the very end, Ji Lian said in a low voice.

"Actually, I think this boss has nothing to fear. Who knows if his dishes are that good?" Octopus said in a disapproving tone, along with a hint of curiosity.

"I just think that Ling Hong's temper is improving," Tank grumbled.

"Enough. Don't talk about me behind my back. I heard that," Ling Hong turned his head and said impatiently. These guys spoke so loudly even while having a private conversation.

"All right. Ling Hong, are you going to treat us to the breakfast?" Octopus entered the restaurant first.

"Exactly. You recommended it to us, so you have to treat us," Tank took a seat and said naturally.

"Ok, ok, no problem. I'll treat you guys. What do you want?" Ling Hong paid little mind to that matter. He had even treated strangers to dinner, what more his good friends.

“What would you like to eat, gentlemen?” Yuan Zhou waited until they finished checking the price list and then asked gently after giving them ample of time.

The few customers seemed like wealthy individuals. If they came often, the mission wouldn't be a problem.

“Egg Fried Rice Set, and one Herbal Tea Egg.” Tank wasn't a frugal person, thus he directly ordered the most expensive dishes.

“Clear Broth Noodle Soup Set.” the Octopus preferred bland dishes.

“Clear Broth Noodle Soup Set and one Herbal Tea Egg.” Ji Lian was not frugal either, the Herbal Tea Egg costing 888 RMB ought to be tried.

“All right. Hold on please.” After speaking politely, Yuan Zhou then started to prepare the dishes they ordered.

“Ling Hong, don't you have any opinion since you didn't manage to eat the Soup Dumplings today?” Octopus knew Ling Hong well. He started to ask after he saw Yuan Zhou turned back.

“Don't worry. Let's come again tomorrow morning. I have an excellent idea that can make Boss Yuan get up early.” Ling Hong said confidently.

There was an inexplicable feeling of a...conspiracy.



# Chapter 71: A Special Way Of Waking Someone Up

---

“Don’t worry. Once we get up early tomorrow morning, Boss Yuan will surely get up early as well. I have a terrific idea.” Ling Hong said confidently.

“Your treat?” Tank asked bluntly.

“Ok, fine. My treat, alright?” Ling Hong answered helplessly.

“No problem.” his other three friends all expressed their consent to drop by again tomorrow.

“What’s your terrific idea like?” the one who looked the most reliable, Ji Lian, asked.

“You’ll know tomorrow.” Ling Hong was reluctant to go into details, looking quite mysterious.

“All right.” Octopus then shrugged his shoulders, showing that he would just wait and see.

With his sharp ears and eyes, Yuan Zhou heard their entire conversation. Nevertheless, he revealed no reaction at all. Even with Wu Hai bringing lots of people to shout loudly downstairs, the noise couldn’t wake Yuan Zhou from his dreams last time.

There was a saying, “If you give me a bed, I can sleep until the end of the world, even if the sun and the moon decay.”

Therefore, Yuan Zhou paid little attention to that. He merely prepared his dishes without any distractions.

Ever since yesterday morning, Yuan Zhou’s business had a sudden boom. Most of the customers were basically standing besides the few who got the seats.

Since he was terribly busy, he suddenly thought of recruiting a waiter. However, thinking about it was one thing, reality was different. Yuan Zhou was currently as busy as a constantly rotating top at the moment, hence the words of Ling Hong that he had heard in the morning had long been forgotten.

After a full day of working hard, Yuan Zhou was so tired that he fell directly into his chair. Only after drinking a mouthful of water provided by the system did he catch his breath.

Then he cooked a bowl of Clear Broth Noodle Soup for himself and gulped them down with a “hu lu hu lu” sound.

“The noodles taste especially delicious today. It seems my culinary skills have improved greatly.” Yuan Zhou happily thought that way.

Just like the previous days, Yuan Zhou went to the trash bin outside the back door while carrying a bowl of broth.

To his surprise, Yuan Zhou found the Maltese with mixed fur colors had underwent a drastic change this time.

The fur was exceptionally clean. The wounds where the flesh was revealed formerly due to the skin disease had healed and were now covered by the long fur. They were no longer bare spots. Although it wasn't a pure chocolate brown and had mixed fur colors, the dog was still extremely cute after being cleaned up.

The dog might have been abandoned by its former owner, hence, its grape-like black eyes didn't look as cute or friendly as other Malteses. Even though Yuan Zhou offered it the broth every day, the dog merely raised its head lazily and took a look at him.

"Speaking of which, your hair is rather clean." Yuan Zhou murmured before he poured the broth into the small bowl in front of the dog.

The Maltese with mixed fur colors merely responded with an upward gaze at Yuan Zhou and then continued lying still.

Yuan Zhou had already gotten used to the aloof manner of the dog, thus he didn't mind at all. After that, he went back to his restaurant to take a rest.

He had thought he could have a sound sleep until the next morning. Never had he expected to hear wails and howls from downstairs in the early morning. Startled by that, Yuan Zhou leaped out of bed.

Downstairs at the entrance, a wonderful show was happening.

“Ling Hong, this terrific idea of yours is really really marvelous.” Octopus gasped in genuine admiration.

“Are we disturbing the neighbors?” Tank still cared about the current situation more than others. .

“I feel that this method is pretty good.” the good-looking Ji Lian, surprisingly, agreed with Ling Hong’s idea.

“Ji Lian knows me best. This band is quite difficult to hire. Enjoy it carefully, guys.” Ling Hong signalled his friends to listen to the band.

Yes, that’s right. Wealthy as Ling Hong was, he found a band to perform at the entrance of Yuan Zhou’s restaurant. Based on Wu Hai’s previous experience, Ling Hong hired a rock band and a heavy metal band this time.

What’s more, the band was fairly famous in the underground music circles. The lead vocalist of the band was called Beating Drum. The reason why he got this nickname was because his voice sounded like beating a drum when he was singing. The abrupt “Dong” sound he made would definitely startle the audiences.

This was the mischievous idea that Ling Hong thought of yesterday. As a matter of fact, he yet heard that Yuan Zhou stayed

up very late every night since he need go out to purchase the ingredients, thus it was normal for Yuan Zhou not to get up early. However, who could halt the determination of a foodie desiring his Soup Dumplings?

If one band wasn't enough, then Ling Hong would for sure get another until he managed to wake Yuan Zhou up.

Ling Hong didn't prepare to let Yuan Zhou sleep in at all. As long as Yuan Zhou could resist the heavy metal band of one song, Ling Hong would immediately add another two sets of amplifiers.

That was why he had led the band members and brought a set of musical instruments along with his friends here to this narrow street. Then he arranged for them to start as soon as they arrived.

As for bothering neighborhood, Ling Hong had also gotten a solution beforehand. He had already dropped by several residential areas that were affected the most to check last night. Most of the residents nearby were tenants or the owners of stores in the street rather than the original owners. They basically got up at around 7:00. This was also the time that Ling Hong had arranged for the bands to start singing. Therefore, he acted recklessly without fear.

His requirement for the band was simple, too simple, that was, the noisier, the better.

The fierce electric guitar went first, followed by the drumbeat, then came the keyboard. Finally an abrupt roar by the lead vocalist directly made Yuan Zhou spring up from his bed instantly.

“What’s wrong? A thunderstorm or a typhoon?” Yuan Zhou opened his eyes wide, revealing a dumbfounded expression.

Then the sound of singing “I return to my dreams...” came from downstairs in a loud and sonorous voice. Under normal circumstances, the lead vocalist’s singing could be considered pretty good. There would definitely be judges in favor of him if they were on The Voice of China’s stage.

Just like how Yuan Zhou immediately rushed downstairs after opening his window and seeing the bustling scene at the entrance.

As for what he was going to do... Just looking at the kitchen knife conveniently held in his hand, one would understand he planned to fight with his life on the line against those people downstairs.

However, Yuan Zhou still controlled himself as he rushed towards the door. He swore a few times before placing back the kitchen knife in its original position.

The door wasn’t soundproof at all. The fierce thunderous rock music entered Yuan Zhou’s ears without any hindrance.

“System, I believe a good rest is the most basic physical need for a Master Chef.”

The system displayed a few words: “What do you need, Host?”

“All the decorations I had done at the beginning was removed and rebuilt by you at that time. Now you see, the house is not soundproof at all. I reckon you ought to compensate me and soundproof my place.” Yuan Zhou spoke justly. It seems like he was still obsessing over his costly decorations being discarded.

The system didn't react for a while.

Yuan Zhou walked two laps around the main hall restlessly. When he saw the seemingly ordinary, but actually advanced kitchenwares in the kitchen, he said confidently, “System, everything you provide me is indeed top grade. But what if a thief enters the kitchen and steals them all?”

It seems like this was a loophole. The system kept quiet for a long while. Afterward, Yuan Zhou found the sound outside the door had vanished as he was waiting for his answer. Now, he could even hear the sound of needle dropping on the ground.

The system displayed, “The defense of the restaurant has been thoroughly fortified and reinforced. Host doesn't need to worry anymore.”

Realizing that his goal had been fulfilled, Yuan Zhou heaved a sigh. Of course, he definitely couldn't fall asleep anymore, therefore could only open the door.

On the other hand, the few customers including Wu Hai and the grandpa outside the door all waited aside in a hopeful manner.

“Will your method work?” Wu Hai asked when he saw there was no indication of the door opening.

“It surely will. I have already checked the building. It is sturdy, but the soundproofing is merely ordinary.” Ling Hong said in affirmation.

In order to prove he was right, Ling Hong pointed to the residents surrounding them and watching at a distance. Most of them were dressed in long sleeve pajamas. As Ling Hong had informed them about the situation here beforehand, they merely whispered to one another, not appearing too outraged.

“Then why hasn’t Boss Yuan opened the restaurant yet?” pointing at the closed door, Wu hai asked.

“He is probably taking a shower.” Tank chipped in.

While the several people were still discussing, Yuan Zhou finished the cleaning up and opened the door with a sound of “hua”. Obviously, he had no time to make the Soup Dumplings....



## Chapter 72: Yuan Zhou's Counterattack

---

“Don’t play anymore,” with a helpless tone, Yuan Zhou took a look at the still screaming band and shouted.

“Boss Yuan finally opens the door.” Ling Hong went up and greeted him.

“Yeap.” Yuan Zhou nodded his head.

“Ok, you can all leave now.” Ling Hong clapped his hands and immediately the band stopped playing.

Instantly, the whole world fell silent.

Now, everyone felt that the term quiet was a wonderful adjective.

“Luckily the young master got up. But he was most unlikely to fall asleep under such circumstances. My ear almost became deaf.” The grandpa that stood at the back rubbed his ears and heaved a sigh.

“Boss Yuan, you have prepared the Soup Dumplings today, right?” Ling Hong asked loudly subconsciously.

“No. It’s too late. I don’t have enough time.” Seeing that the band had stopped, Yuan Zhou turned around and went back into the restaurant, letting out a slight sigh of relief.

In just that small time span, Yuan Zhou felt his world nearly exploded due to that deafening din. Fortunately for him, the noise could not be heard from inside.”

“Hey, Boss Yuan, can you prepare them right now? I can wait for you.” Ling Hong shouted aloud.

“You can lower your voice. My ears are going to be deaf soon.” Though Tank had a body full of muscles and had a rough appearance, he was, nevertheless, a handsome man who enjoys peace and quiet. Even he complained about Ling Hong’s loud voice.

“Alright. I know you prefer quiet. I just got used to the noisy surrounding just now.” Reminded by Tank, Ling Hong changed his voice to normal.

“Time is insufficient,” Yuan Zhou stood back to his usual position and said gently.

“Ok, fine. Then can we eat the Clear Broth Noodle Soup this morning?” Ling Hong easily gave up on his favorite Soup Dumplings.

The reason was obviously not because he suddenly didn’t feel like eating it. It was because Yuan Zhou’s current expression was fairly scary. Ling Hong also knew that the method he used to wake Yuan Zhou up was rather unacceptable; however, he couldn’t find any displeasure at all from his face, only a calm expression. This made Ling Hong unable to stay calm anymore.

He had thought Yuan Zhou would at least show a sullen expression, or in more serious cases, maybe swear. But right now he acted as if nothing had happened. That, nevertheless, made Ling Hong not dare to continue his query about the Soup Dumplings.

“Boss Yuan, what time do you usually get up for cooking the Soup Dumplings?” Wu Hai suddenly asked.

“At 6:00,” Yuan Zhou answered the question simply and quickly.

“Ok. Offer me the Clear Broth Noodle Soup and beef mince today.” Wu Hai also started to order his dishes.

Likewise, the grandpa had to take the second best choice and choose the Clear Broth Noodle Soup.

“All right. Wait a moment.” Yuan Zhou turned around, beginning to prepare dishes.

On the other side, Wu Hai started to wink at Ling Hong and whispered, “Do you understand now?”

“Yeap, I understand. But will he blacklist me?” Ling Hong had understood clearly what Wu Hai meant once he opened the mouth. However, he needed to clearly understand the consequences.

“Don’t worry. According to my observations, Boss Yuan only appears aloof. He is actually very easy to reason with. Last time, a guy actually bought Egg Fried Rice from another restaurant and came here to eat it. Boss Yuan still gave him a permission. As long as we don’t go against his rules, everything will be fine.” Wu Hai revealed an expression of “Trust me and follow my advice”.

“Ok, that’s fine. Let me try again.” Ling Hong agreed to Wu Hai’s proposal decisively.

The reason was, of course, also due to his investigation. He found that Yuan Zhou indeed had a mild temper. For example, he hadn’t revealed any discontented or furious expressions over what he did this morning until now.

Having heard everything they talked, the edges of Yuan Zhou’s mouth curled up. He thought in his heart, “No matter how rich you brat is, you still wouldn’t be able to wake me up.”

That’s right. Who said Yuan Zhou wasn’t angry? Yuan Zhou was so angry that he almost wanted to hack him with a kitchen knife. However, he had gotten used to pretending to be aloof, thus he was too lazy to curse now. He would only use the simplest method to let the guy suffer the consequences of his own actions.

With the belief that two heads are better than one, the several people boisterously agreed upon a plan. Even the grandpa was involved, pointing out the most realistic problem. Thus one could see how attractive the Soup Dumplings were.

“How do you plan to solve the public nuisance problem?” The grandpa hit the nail on the head.

“Don’t worry. I will go to each family in the neighborhood and pass them 100 RMB later today to compensate them for getting up an hour earlier tomorrow. It’s just for one hour, so it shouldn’t be a problem.” Ling Hong answered him confidently.

“Ling Hong, are you sure?” Tank worriedly asked.

“No problem. Look, Boss Yuan isn’t angry at all.” Ling Hong pointed at Yuan Zhou’s face secretly, which indeed appeared as normal.

“Ok. As you please.” Tank shrugged, giving up trying to persuade Ling Hong.

“I think the plan is pretty good.” Ji Lian said in a prim manner.

“Isn’t it because you like this band?” Octopus revealed Ji Lian’s true thoughts without mercy.

“Don’t say that.” Ji Lian simply admitted it without even blushing and even told Octopus not to make it public.

Instantly, the several people decided to ignore him. Luckily, at that moment, Yuan Zhou brought their dishes over to them.

The busy morning and noon made Yuan Zhou decide to recruit a waiter. He not only cooked the dishes on his own but also had to carry them to the customers. It was truly a tiring job, especially when there were many customers.

Although Yuan Zhou was worn out from all the work, he still remembered to feed the Maltese its broth. After that, he went to bed.

It was early in the morning, barely 6:00. The residents in the neighborhood all got up and surrounded to watch in the distance. The band was still the same one as yesterday and the audio electronics were likewise the same.

“I would love you even after I die. I don’t feel good until the very ultimate extent.”

The lead vocalist was still the same guy, who was shouting and singing hoarsely. As soon as he opened his mouth, the high notes drifted off into a distance, shocking the conscious of the people. However drowsy they were, all would be startled awake immediately.

However, Yuan Zhou did not wake up from the cacophony and was still sleeping soundly as if nothing was happening. Of course, he didn’t set his alarm clock.

Usually, Yuan Zhou couldn’t sleep very well. He usually had to count till a 100 sheep in his mind before he could fall asleep. However, he fell asleep very soon last night. The restaurant

fortified by the system was extraordinarily quiet, thus it was quite suitable for sleeping.

The shouting and screaming downstairs did not affect Yuan Zhou at all.

After one song ended, the window of Yuan Zhou's bedroom on the second floor was still tightly shut, without any reaction.

"Why hasn't Boss Yuan woken up?" Ling Hong asked in curiosity.

"How do I know? Maybe he is wearing earplugs," Octopus speculated.

"Earplugs? Yeap, that's probably true. Let's have another two songs. I don't believe he can sleep in such a din." Ling Hong gave the band a signal, letting them continue to sing.

Three songs were originally agreed upon among the several people. If the band sang any longer, they might be chased on the streets by the urban management officers. Though undeveloped as this area was, there were, nevertheless, lots of office buildings nearby. Quiet surroundings had to be maintained.

After the three songs ended, there was still no reaction on the second floor, thus Ling Hong decided to give up. It wasn't until 8:30 in the morning did Yuan Zhou open the door.

At the entrance was Ling Hong, who was waiting impatiently.

“Boss Yuan, you’ve gotten really nice earplugs.” While speaking, Ling Hong gestured a thumb-up to Yuan Zhou and then left after eating breakfast.

Yuan Zhou thought Ling Hong would give up after this attempt. After all, the neighborhood wouldn’t agree if they made noises for longer time. However, he still underestimated Ling Hong.

Ling Hong didn’t give up on his plan at all. He ran out and managed to get another band. This time, he gave 200 RMB to each family in the neighborhood as compensation. A benefit of 200 RMB was pretty nice for getting up one hour earlier.

After all, the noise did not last very long.

At 6:00 in the morning on the third day, another band joined in besides the one for the first two days. Now there were two bands in all. Furthermore, they were all heavy metal rock bands. The singing abilities of the lead vocalist in the second band was not so good as the first one, but his voice was nevertheless quite high and loud. This was Ling Hong’s goal.

The two bands were singing one after another as if they were competing with each other. They straightaway made the street the location for their live concert. They didn’t just blow off the roof, even the glass seemed like it could shatter any moment.



Even with such a earth-shaking situation, there was still no reaction on the second floor.

“Boss Yuan is not asleep. He is definitely dead,” Ling Hong shouted desperately.

“Are you going to break the door down now?” While listening to the music blissfully, Ji Lian gave a bad idea.

Was he going to break down the door, or break down the door, or break down the door? This was really such a difficult multiple-choice question.

## Chapter 73: A New Rule

---

Having thought of multiple methods to break down the door, Ling Hong eventually gave up with a sigh, “Ai”.

“Why did you give up?” asked Ji Lian.

“I think that he is probably dead inside. Look, if he is sleeping, how excellent can the sound insulation be to allow him to sleep in such noisy surroundings?” Ling Hong felt indignant as he spoke of that.

“Looks like Boss Yuan’s tolerance is very high,” while rubbing his ears that were almost deafened, Tank said in admiration.

“Indeed.” Octopus likewise couldn’t get used to the noise, “This is absolutely not about tolerance. I suspect that the boss made himself deaf in order to have a good sleep.”

“All right. Let’s go,” Ling Hong gestured for the band to stop from playing and then said.

“Huh? Aren’t we going to eat breakfast?” Octopus asked curiously.

“He hasn’t got up yet. We should come over at around 8:00,” Ji Lian opened the mouth first and said.

“You are right. It’s still too early.” Octopus agreed by nodding his head.

“Let’s go.” while saying that, Ling Hong took the lead and started walking.

The few people pack their stuff and then drove away. Since the band had already been paid for, they gathered their musical instruments and respectively dispersed.

Only then did the residents surrounding to watch started their discussion.

“What do you think is the matter with that restaurant? It keeps playing around like that,” a grandma in a nightgown asked another neighbor beside her.

“God knows! But right now, as long as we get up early, we can get 300 RMB. It’s a really good deal.” the neighboring grandma, with a fashionable curly brown hairstyle smiled while speaking.

“The boss of the restaurant is so marvelous! He actually attracted so many people here for a meal without any sort of advertisement,” the grandma in nightgown said in admiration.

“That’s true. I often see lots of people queuing up by the entrance. Are the dishes of that restaurant so delicious?” The grandma with the curly brown hair had the look of curiosity on her face.

“Forget it. I have heard that price is way too expensive. It’s on par with those grand restaurants.” The grandma in a nightgown seemed to be well-informed.

“Have you been there before?” the grandma with the curly brown hair asked curiously while walking.

“No, never. One of my son’s colleagues has been there and says the dishes are extraordinarily delicious. Of course, the price is naturally quite expensive.” the grandma in a nightgown wasn’t stingy, thus she immediately stated the reason.

“Oh, really? How is the hygiene of the restaurant?” the grandma with curly brown hair was more concerned about the sanitary conditions. Nowadays, there were indeed various tasty foods but who knew what ingredients were used.

“It’s supposed to be clean. So many wealthy people go to eat there every day. Aren’t they picky enough?” the grandma in a nightgown pointed at the rear of Ling Hong’s luxury car while speaking.

“That makes sense. I’m going to go there for a taste when I’m free.” the grandma with curly brown hair thought in her heart and then walked away while talking and joking with her neighbor.

At 8:00 a.m. sharp, Yuan Zhou got up from the bed without the help of the clock and went to the bathroom to address his physical needs while closing the eyes. Afterward, he came back to get his

toiletries and woke up while cleaning himself up.

“Dong Dong Dong”

On the way walking downstairs, Yuan Zhou suddenly received a side mission from the system.

The system displayed, “A Master Chef should concentrate on cooking dishes, rather than trifling matters such as carrying plates around.”

[Side Mission], “A Master Chef who carries plates himself does not deserve the title of Master Chef. Please find appropriate methods to deal with them.”

[Mission Reward], “A set of Eggshell-Thin Delicate Porcelain Cups”

“What the fu\*k is Eggshell-Thin Delicate Porcelain Cups?” Yuan Zhou paused a little while and then asked in the mind while walking down.

The system displayed, “It is a specific type of cup, which is as small and thin as an eggshell. This set of cups have an orchid pattern on the surface.”

“For drinking tea?” Yuan Zhou knew little about porcelain,

therefore he asked.

The system read, “The cups rewarded this time can be used for drinking tea.”

“Then what about the tea leaves?” Yuan Zhou took the chance to ask.

However, he didn’t manage to get an answer from the system.

Yuan Zhou checked the mission carefully and then realized the system didn’t specify how to deal with the plates. So that means he could make the decision on his own.

As a boss who always put his customers first, the immediate reaction of Yuan Zhou was to let his customer deal with the plates themselves.

There was originally a conveyer belt in the restaurant to carry dirty plates to the kitchen sink. Now it was Yuan Zhou who left all the bowls and plates onto the belt himself. However, once there were lots of customers, it was fairly troublesome. It would be much better if the customers could do this job on their own.

He rubbed the chin and decided to request the system to add one sentence on the price list.

[From today onwards, customers need to return the

dinnerware to a designated place after finishing the meal.]

The calligraphy written in bold-face type was fluent and elegant as if it was written by a Master of Calligraphy. However, if checked carefully, it would seem to lack the aura of humans and instead have more of artistic skills. The calligraphy appeared exceptionally showy.

After checking carefully, he didn't feel any dissatisfaction, hence he opened the door.

Standing right at the entrance was Ling Hong and several others.

“Boss Yuan, I thought you were dead already. I almost broke the door down to help you out.” Ling Hong looked at Yuan Zhou up and down before saying.

“Humm, I'm good.” Yuan Zhou said in all seriousness. He seemed to be ignorant of Ling Hong's impolite tone.

“I admit my loss. Can you just tell me when exactly the Soup Dumplings will be served?” Ling Hong said helplessly while raising his hand to support his forehead.

“That depends on my time.” After speaking, Yuan Zhou turned around and returned to his usual position.

“What the fu\*k?” Ling Hong was completely speechless.

“Look, Ling Hong, there is a new rule.” His friend, Tank, was always the most careful person among them all hence found the extra sentence added on the wall.

“Customers have to return the dinnerware by ourselves. Boss, you are so so so marvelous! Of all the bosses with odd tempers, you are the only one that I acknowledge.”

“Boss, I had a friend as marvelous as you, but now, the wild grass on his grave is three meters high.”

“I think Boss Yuan needs to employ a waiter.” Ling Hong suggested immediately.

“Yes, I’m recruiting but haven’t gotten one yet,” Yuan Zhou said earnestly.

“All right. That’s fine.” Ling Hong shrugged, paying little attention to the new rule.

This was because the customers would put their bowls or plates onto the conveyor belt themselves when there were many people eating in the restaurant. Even those who didn’t know it, they would still put the dinnerware where Yuan Zhou could easily reach it.

Since it saved some time this way, the customers could eat their dishes earlier.



While following the several people entering the restaurant, Wu Hai heard about the recruitment matter from Yuan Zhou and then he asked casually, “Boss Yuan, are you looking for an employee?”

“Yes, indeed.” Yuan Zhou nodded his head directly.

“Why didn’t I see your post the usual ad on your door?” Wu Hai had thought that he missed it, thus he went back to check the door again and then came inside to ask.

“I did post one but then I tore it into pieces.” With a frown, Yuan Zhou thought about why no one came to apply for his post even after pasting the ad on his door for two days.

“But why did you tear it?” Sometimes, Ling Hong felt he was unable to understand Boss Yuan’s train of thought.

For example, since he had such wonderful culinary skills, why did he open the restaurant in such a lonely place? And also all those inexplicable principles.

However, even with the inexplicable principles, Ling Hong could still accept them. At least the boss Yuan Zhou had gotten a good temper.

It was known to all that Ling Hong loved cuisines. Once, he found a stall selling fish balls near the sea coast of Changle City. The fish balls were extremely well made and delicious with good

flexibility. It was merely a roadside stands that set up the stall at irregular intervals. Furthermore, you couldn't take the fish balls away to eat, as once time passed, it would ruin the wonderful taste of the fish balls.

If one asked two or three extra questions, the boss would even swear at them. Even so, customers would yet queue up there waiting for the dish every day.

Since Yuan Zhou's culinary skills outclassed him a lot, although it was small and had lots of weird rules, Ling Hong still paid little attention to that. A man with true capabilities tended to have some temper.

"Because it was troublesome, I will post it again when I'm free." Yuan Zhou spread his hands to show it was that simple.

That's right, Yuan Zhou hadn't shut the door tightly these few days. Instead, he left the door open and waited for people to apply for the job. It was truly tiring to work alone. Since he had gotten the conditions, he would rather enjoy the joy of cooking.

Every Egg Fried Rice and Clear Broth Noodle Soup that he prepared nowadays would make Yuan Zhou feel that his culinary skills were improving. The whole process was quite pleasing.

# Chapter 74: Recruitment

---

The one-hour breakfast time soon passed. Customers left one after another after their meals. However, Yuan Zhou still didn't intend to shut the door. Instead, he just stayed seated in his exclusive chair.

“Boss Yuan, aren't you closing the door today?” asked the last customer.

“No. I am waiting for someone to ask about the job that I am offering.” Yuan Zhou was quite straightforward about the matter of recruitment.

“Why not continue doing business for a while longer then?” the last customer ridiculed him.

“The opening hours are up.” Yuan Zhou answered in a prim manner.

“Ok, all right.” The man shrugged the shoulders and then left.

Yuan Zhou didn't get up until the man went out of the restaurant. He walked to the cabinet behind and took out a piece of A4 paper. The characters “Recruitment” were rather conspicuous on the paper.

## Recruitment

---

Working hours, not fixed (6 hours and below)

Vacation time, not fixed (depending on the weather)

Job content, only carrying plates

Salary, 3000 RMB per month (daily payment available, 100 RMB every day), without social security or housing funds

Job requirements, obedient, either male or female, grown-up

After checking it again and finding no problem, Yuan Zhou pasted the paper on a conspicuous place on the door.

Having added the salary figure and that it could be paid on a daily basis, Yuan Zhou returned to his restaurant happily. After all, many temporary workers preferred to be paid on a daily basis. It could also be considered fashionable to follow the trend.

At around 9:40 in the morning, a girl passed by while looking around the street. She was carrying a backpack and had a neat ponytail fluttering behind her, making her look youthful and energetic. Judging from her clothes and way of dressing, she was apparently a college student.

She seemed to be looking for a part-time job. Yuan Zhou stared at her firmly. The recruitment notice on the door was fairly conspicuous and he believed there was no other restaurant in the neighboring streets that could offer as much as his.

As expected, the girl soon noticed the recruitment notice on the door of Yuan Zhou's restaurant. It was difficult for her not to discover the black and white notice..

Just a little while later, the girl instantly opened her eyes big and revealed a look of surprise. She even carefully peered inside the restaurant.

With the warmest smile on his face, Yuan Zhou duly nodded his head, hinting that she could come in. However, the effect was rather disappointing.

“Duk Duk Duk”. Immediately the girl ran away quickly like a rabbit that was chased tightly by a wolf. While running, she even carefully looked back. She then revealed a relieved expression when she found that boss Yuan Zhou wasn't following her. In one minute, she had run out of the street.

The expressionless boss Yuan Zhou watched in a daze as the girl ran away. His heart shattered, “Is it because I usually act cold and aloof and now I can't show an easy-going attitude now?”

While maintaining a more rigid facial expression, Yuan Zhou took out a small mirror from the breast pocket. He then revealed his teeth at the mirror in silence, finding that it indeed did not look

good.

“Humm, it seems I’m more suited to the aloof manner.” Yuan Zhou placed the mirror back into his pocket and stared at outside again while talking to himself.

Originally, there were not many people on the street, let alone those who walked here searching for a job or part-time work. As time passed by slowly, Yuan Zhou felt his eyes hurting from staring too much. Then a man carrying a sling bag finally walked past.

He was dressed in a cheap suit and had sweat beaded his forehead due to the weather becoming hotter and hotter. The man stopped when walking to the entrance of Yuan Zhou’s restaurant. He first looked to the right, then to the left. Once he realized that there was no one around, he took out a handkerchief from his pocket to wipe the perspiration. Only after all that did he start to carefully read the recruitment notice on the door.

The more he read, the deeper his frown became. Eventually he walked away directly without turning back. Having barely stood up, Yuan Zhou silently sat back down again.

“I don’t actually need a man. Female attendant are my preferred option. Yeap, that’s right. That’s it,” Yuan Zhou murmured to himself.

The whole morning passed and Yuan Zhou did not manage to wait for a third person to appear. At around 11:10 a.m., Yuan Zhou

tore off the recruitment notice and then went to prepare lunch.

---

Lunch time was still extraordinarily busy, therefore it further strengthened Yuan Zhou's resolution to hire an attendant. Once the last customers left, Yuan Zhou pasted the recruitment notice again on the door. He stood there in the front of the notice and read carefully for a great while. Only after nodding his head in satisfaction did he head back to the restaurant.

Wu Hai watched this scene curiously from the second floor of his house. He was busy in the morning but free in the afternoon. Hence, he simply brought out his telescope and looked towards the notice at the window on the second floor.

Immediately, Wu Hai couldn't help laughing wildly. The "ha ha ha ha" sound echoed throughout the room.

Even though Wu Hai paid little attention to mundane affairs, he still knew it was definitely going to be difficult to hire anyone with that notice.

There were inappropriate statements all over the notice. Wu Hai even didn't know where to start.

When he couldn't laugh more, Wu Hai yet decided to help Yuan Zhou out, which would also help himself out. If somebody could share the small difficulties and help solve them, then Yuan Zhou could concentrate on making more new dishes.

On the other side, Yuan Zhou continued to maintain his aloof manner. He was seated there solemnly in the main hall, as if he had been waiting somebody.

“Boss Yuan, your recruitment notice won’t work. It needs some editing,” Wu Hai said the moment he stepped into the restaurant.

“Oh, really?” Yuan Zhou raised his eyebrows and made a note quietly in his heart.

“If you write like that, who would know what kind of job it is? Even the working hours aren’t clear.” Wu Hai started to explain to Yuan Zhou in a seemingly experienced manner.

“But I did write that. The job content is carrying plates and the time is 6 hours.” Yuan Zhou dumbly pointed out the incorrect facts in Wu Hai’s remarks.

Wu Hai speechlessly held his forehead helplessly. Realizing that Yuan Zhou probably didn’t really understand what he meant, Wu Hai continued speaking, “I’m referring to the specific time and specific job content.”

However, Yuan Zhou still refuted him with a question, “Have you ever recruited anyone?”

“Hummm, no.” Wu Hai was defeated.



An apparent disdain was revealed from Yuan Zhou's eyes, then he ignored Wu Hai.

A youth happened to pass by the entrance at this time. He had delicate features and a white and clean face, looking like a senior high school student. He shouldn't have been older than 18 years old.

He stood outside reading the recruitment notice for a great while and then came into the restaurant after some hesitation, asking, "Are you recruiting a part-time worker?"

"How many hours can you work here every day?" Yuan Zhou appeared very serious and fairly earnest.

"6 hours do not seem to be a problem." The voice of the youth was rather clear, along with a hint of shyness and panic.

"Where do you live?" Yuan Zhou looked him up and down and felt the boy was too thin and weak, thus he asked that.

"Not very far. About 10 minutes walk from here." Nervousness could be heard from the youth's voice.

"I don't provide meals." Yuan Zhou continued to bring out his conditions.

"No problem. I can go back home for meals." Apparently, the youth was hunting job for the first time. The questions and

answers flowed between Yuan Zhou and him. He didn't even try to display any advantages of himself to Yuan Zhou.

Standing aside and listening to the talks between the two green-hand employer and employee, Wu Hai felt a little ache in his stomach which had not acted up in a long while. He couldn't help thinking in the heart, "With such a ridiculous recruitment notice, only such a boy could read it carefully and come inside to ask about the job."

Normally, people with work experience wouldn't enter to ask about this unreliable recruitment notice as it did not seem to be serious at all.

"All right. Come at 7:00 tomorrow morning and give it a try for an hour." While Wu Hai was still complaining, Yuan Zhou had made up his mind to hire this youth.

"Ok, thank you. I will definitely come on time tomorrow. Rest assured of that, Boss." A big smile emerged on the boy's face.

"Oh yeah, what's your name?" Only by then did Yuan Zhou remember that he did not know the name of his staff.

"Jie Yun, I am Mu Jie Yun." the boy answered readily.

Mu Jie Yun?

The surname was Mu? It was quite a rare surname. Even the first

100 or 1000 common surnames wouldn't contain it.

# Chapter 75: How To Court Death

---

Seeing Yuan Zhou so amiable, Mu Jieyun mustered up his courage and said his request.

“But I want to be paid on a daily basis. Is that alright?” the youth called Mu Jieyun asked shyly.

“No problem. Remember to get a health certificate.” Yuan Zhou readily agreed to his request and conveniently reminded him that a health certificate was required for all workers working in the food and beverage industry.

“Thank you, boss, I will. I’m going to get it right now.” An obvious look of joy appeared on Mu Jieyun’s delicate face.

“Ok, go ahead.” Yuan Zhou had maintained a manner of aloofness all along. He felt that his idea was not bad, the aloof manner suited him better.

“Dong Dong Dong Dong”, the youth ran away happily.

“Speaking of which, the youth seems to be underage,” Wu Hai reminded him helplessly.

“Never mind. Summer vacation is coming soon. A summer job can be considered training.” Of course, Yuan Zhou could see that this boy, Mu Jieyun, was only a youth, but summer jobs didn’t care about such little details.

“Aren’t you recruiting a long term worker?” Wu Hai was bewildered.

It was more stable for Yuan Zhou’s small restaurant to recruit a long term, full-time worker. Wasn’t it quite troublesome to constantly change workers?

“It doesn’t matter. I like him.” Yuan Zhou looked at Wu Hai. His gaze was saying, “why haven’t you left?”.

“Ok. You go ahead being capricious. I’m leaving,” Wu Hai said helplessly.

“Humm, good bye.” As soon as Wu Hai went out of the restaurant, Yuan Zhou shut the door down.

---

Early next morning, Mu Xiaoyun had arrived at the entrance of Yuan Zhou’s restaurant by 6:45 a.m. There were not many people on the empty street and the stores were all basically closed. Arriving at the entrance, she found the Maltese with mixed fur colors lying there quietly and watching her with its alert eyes.

“Ah, you startled me.” Mu Xiaoyun patted her bosom and retreated a few steps under the threat of the Maltese.

“Is this dog raised by the boss? Why didn’t my brother tell me?”

while murmuring in low voice, she stood near the entrance, waiting for Yuan Zhou to open the door.

That's right, Mu Xiaoyun was the younger sister of Mu Jieyun and was only 16 years old. Her brother had begged her to come here. As for Mu Jieyun, he was truly courting death.

Yuan Zhou had actually already got up since he had decided to make the Soup Dumplings in the morning. He didn't expect it was a cute girl, rather than her brother---Mu Jieyun, that came to work. Mu Xiaoyun arrived so early that Yuan Zhou was still kneading dough at that time.

15 minutes later, Yuan Zhou dusted his hands covered with flour and washed them clean in the kitchen sink. Then, he went up to open the door.

With a "Hua La" sound, the door was opened. The Maltese with mixed fur colors then stood up and walked away leisurely. Nevertheless, nervousness was written all over Mu Xiaoyun's delicate and childish face.

As soon as the door was opened, Yuan Zhou only found a girl who appeared to be 15 or 16 years old on the empty street. She had a shoulder-length hair with the ends slightly curled. Her bangs covered the small and exquisite face, making it appear even more adorable. She was dressed in a bright yellow one-piece dress revealing her white calves in the air. The girl unconsciously lowered her shoulders when she saw the boss Yuan Zhou come out.

“Who are you?” Yuan Zhou maintained his aloof manner and asked with puzzlement.

“Uh, I’m sorry, boss. Something happened to my brother, thus he was unable to come. I’m here to replace him.” The girl tightly held a corner of her dress sheepishly, a faint blush suffusing her white cheeks.

Yuan Zhou still maintained his expressionless face and looked at the big loli in front of him.

“The loli looks cute and her voice is also soft.” However, Yuan Zhou still had a headache as he didn’t expect his newly-recruited waiter would be absent on the first day.

“By the way, I’m Mu Jieyun’s younger sister, Mu Xiaoyun. Boss, can I replace my brother and work here?” Mu Xiaoyun’s face became even more flushed. The sentence that was said uneasily even trembled towards the end.

Mu Xiaoyun uneasily held onto her dress tightly with her hands and thought in her heart anxiously, “The boss looks so scary with his stone-cold expression.”

While she was in fear and trembling, almost as if she would run away at any moment, Yuan Zhou opened his mouth. “Come on in.”

“Ah? Can I? Thank you boss.” Mu Xiaoyun stood there in a daze for a few seconds and then jumped up happily. The soft hair at the

back of her head danced with the little loli jumping up and down, just Mu Xiaoyun's mood.

Walking ahead of the girl, Yuan Zhou asked her without much care, "What happened to your brother?"

"His leg was broken," Mu Xiaoyun answered with a downcast tone.

"But wasn't he alright yesterday?" Yuan Zhou asked in puzzlement.

"Yes. He broke his leg last night." Following Yuan Zhou in silence, the little loli Mu Xiaoyun explained honestly.

"Broken? What was the cause?" Yuan Zhou was quite concerned about his first employee.

"My brother went out to play PC games yesterday afternoon; but, unfortunately, got caught by my dad." While saying that, Mu Xiaoyun glanced at Yuan Zhou secretly and then continued, "then he was locked in his room by dad."

"Don't tell me your brother thought of secretly slipping out?" Yuan Zhou instantly recalled that scene of climbing down from the second floor with the help of bed sheets in the movie Home Alone.

"Yes, it's true." Mu Xiaoyun nodded her head heavily and then said, "When my brother jumped down from the third floor, he



broke his leg by accident. It was really scary.”

After saying that, her little face frowned, revealing a manner of shock.

“Is one floor in the building where you live only one meter tall?” Yuan Zhou couldn’t help feeling surprised.

“No, no. It is 3 meters high.” Mu Xiaoyun gestured three with her hand and said affirmatively.

Yuan Zhou was quite good at mathematics. He figured out instantly that it was totally 9 meters high. Almost failing to maintain his solemn face, he said while sighing with emotion, “Your brother really has a strong body.”

“Yeap, I think so too.” Mu Xiaoyun nodded her head in a daze.

She thought Yuan Zhou was praising her brother, hoping he would recover earlier, therefore she showed a smiling face.

“Did you brother tell you the matters that you need to know to work here?” Yuan Zhou controlled the twitching corner of his mouth and decided to go back to the main point.

“Yes, he did. This is my health certificate.” Mu Xiaoyun took out a card from her small bag and handed it to Yuan Zhou.

“Ok.” Yuan Zhou didn’t take over the card. He only glanced at the term of validity and signaled her to put it back in her bag when he found it hadn’t expired.

“I have 10 tables here in the restaurant. You only need to carry the dishes to the customers. Collecting the plates back is not your work.” Yuan Zhou said while pointing at the small restaurant.

“Then what about washing plates?” Mu Xiaoyun cared more about this matter. She didn’t like washing dinnerware, or more specifically, hated it very much.

“It’s not your work, either. You only need to carry the dishes, that’s all.” Yuan Zhou answered affirmatively.

“Ok.” when she heard she didn’t need to wash the dinnerware, Mu Xiaoyun obediently started to listen to Yuan Zhou telling her about the job contents again.

“I don’t provide meals here. If you haven’t had your breakfast, you can go eat something now and come back when you finish.” Thinking for a while, he reminded her again, believing himself to be rather considerate.

“But boss, aren’t you selling food here? I can buy the food here and start working much earlier,” Mu Xiaoyun showed a lovable smile and said earnestly.

“Ok, as you please. But I suggest you look at the price on the wall

behind you first.” Yuan Zhou pointed to the price list behind the girl.

“By the way, only Soup Dumplings are served this morning,” Yuan Zhou said while passing by the little loli.

“Ok.” although Mu Xiaoyun answered him obediently, she was not convinced at all in her heart. The boss didn't even try to hide the obvious disdain.

Mu Xiaoyun believed she could afford a Soup Dumpling. A serving of Soup Dumplings was no more than 8 RMB in the market, some were even sold at 6 RMB. With 50 RMB in her pocket, she felt she could eat her fill.

However...

Reality was ruthless. The moment she turned her head and saw the price list, Mu Xiaoyun suddenly thought of fleeing and slamming the door behind.

## Chapter 76: Yuan Zhou's Mathematics

---

Reality was cruel. The moment she turned her head and saw the price list, Mu Xiaoyun suddenly thought of fleeing and slamming the door behind.

The prices on the price list startled Mu Xiaoyun. She even started to doubt if she was actually still in her dreams.

Because of Yuan Zhou's reminder beforehand, the first thing that came into her view was the price of the Soup Dumplings, 66 RMB per serving. While swallowing the saliva secretly, she moved to the next one, Egg Fried Rice, 188 RMB per serving and the Herbal Tea Egg, with a special-offer, was 888 RMB per piece.

Mu Xiaoyun opened her mouth slightly and couldn't help rubbing her eyes. Then she looked towards the price list and back at the boss who was rolling the dough wrappings. At that moment, a strange thought entered her heart.

"Is the boss a swindler? How could the Egg Fried Rice be so expensive? Does this restaurant have some problems?" Various guesses flashed through her heart instantly.

"Shall I leave right now? What if he is really a swindler?" Mu Xiaoyun felt quite perturbed.

"Still not going to have breakfast?" Yuan Zhou was wearing a mask, thus his voice sounded muffled.

“Ok, I’m going now.” The sudden sound from Yuan Zhou startled her. She even took a step back and only responded after a long while.

“Go, go. Come back quickly.” Yuan Zhou instructed her and then lowered his head, continue rolling the dough wrappings.

“Dong Dong Dong”, Mu Xiaoyun ran away quickly.

Knowing nothing about the inner workings inside Mu Xiaoyun’s heart, Yuan Zhou started to make the Soup Dumplings, moving them onto the steamer and cooking them while counting the time.

---

20 minutes later, the Soup Dumplings started giving off wreaths of steam. Yuan Zhou took two servings and extracted a cup of watermelon juice before starting to have breakfast. Without pouring vinegar, he gulped down a Soup Dumpling directly, leaving the delicate and tasty soup filling in his mouth.

While breathing the heat in, he swallowed the whole Soup Dumplings without letting any single drop of soup go. After recollecting the pleasant flavor of the Soup Dumplings for a while, Yuan Zhou picked up the watermelon juice and drank half a cup with a “Gu Dong, Gu Dong” sound.

“That feels awesome.” The perfectly chilled watermelon juice made Yuan Zhou automatically heave a sigh of relieves.

For the second one, Yuan Zhou poured vinegar inside it before continue eating.

Having finished her breakfast outside, Mu Xiaoyun was undergoing a war in her heart.

On one hand, reason told her that Yuan Zhou's restaurant probably had some problems. The prices of the dishes were not affordable by anyone at all. Besides, even if he recruited a waiter, the boss didn't actually know what work the waiter could do. Yet, the salary was fairly good.

On the other hand, her consciousness tried hard to persuade her that a promise could not be broken.

The struggles inside Mu Xiaoyun made it clear to all that her heart was not peaceful, thus her white face started to frown.

As time slowly passed, Mu Xiaoyun became restless due to anxiety.

"Forget it, let me go and take a look. Anyway, there are more and more people now." Eventually, she stood up and decided to return to Yuan Zhou's restaurant. Her figure from behind seemed fairly heroic.

"Customers are coming soon. You just stand here and carry the dishes to them. Ignore everything else." Yuan Zhou didn't know

the attendant he had just recruited not only had just been replaced, but also almost left directly. Therefore he instructed Mu Xiaoyun with a peaceful expression.

“Ok.” Mu Xiaoyun then stood cautiously beside the curved long table that Yuan Zhou was pointing at.

Of course, she was displeased in the heart. Mu Xiaoyun lived not far from here and she had never heard of any restaurants selling such expensive breakfasts. In such small restaurant, with such an expensive price, how was it possible that customers would come over to eat?

Nevertheless, with Yuan Zhou’s serious tone, she could only to obey him.

Not long later, when it was barely 8:00, a man with a moustache, dressed in big short pants and a letter T-shirt, walked into the restaurant.

“Huh, Boss Yuan is so early today! You have Soup Dumplings?” Wu Hai walked inside with a swagger and asked with a pleasantly surprised expression.

“Yes.” Yuan Zhou answered as concisely and vigorously as usual.

“Wonderful. Offer me a serving along with vinegar.” Wu Hai took a seat blissfully and just waited to eat it.

Meanwhile, Mu Xiaoyun stood aside watching them all along. She couldn't help thinking that this man might be a shill employed by the boss to eat here early in the morning. This way the restaurant would seem busy and it would attract others to come for meals. This little girl knew quite a lot about the tricks used.

Yuan Zhou took a steamer and put it in the tray, along with a small plate of vinegar. After that, he directly carried the tray to Wu Hai, without letting the girl do anything. Only when Wu Hai took out the dishes himself from the tray did Mu Xiaoyun realized that she hadn't done anything.

She immediately ran up to Yuan Zhou, asking in embarrassment, "Boss, what can I do?"

Then a shy blush appeared on her white little face.

Only then did Wu Hai notice there was a girl, who looked even younger than the boy he had seen yesterday, in the restaurant.

"Boss Yuan, you changed waiters?" Wu Hai asked curiously.

"Yeap. They changed it themselves." Yuan Zhou understood immediately upon seeing the evil expression on Wu Hai's face. He indicated that he wasn't to blame and would not take the fall for others.

"What do you mean by 'they changed it themselves'?" Wu Hai showed a doubtful look.



“You can ask her.” Yuan Zhou pointed at Mu Xiaoyun, who was standing aside.

“The boy who was here yesterday, was it your brother or somebody similar?” realizing the girl had a face quite similar to the boy, Wu Hai directly asked.

“Yes, he is.” Mu Xiaoyun said shyly.

“Then why are you here today?” Due to his straightforward character, Wu Hai had never understood the term ‘euphemism’. Therefore, he just directly asked.

Mu Xiaoyun, again, betrayed her brother without any hesitation, saying that her brother had broke his leg by jumping down from upstairs.

At this time, Yuan Zhou broke in, “Her brother really has a strong physique. He fell from 9 meters high. That’s really amazing.”

Instantly, Wu Hai became speechless. “Boss Yuan, you perform rather well when giving back change to the customers. But with all due respect, are your mathematics taught by an English teacher?”

“Pardon?” Yuan Zhou looked at Wu Hai with a solemn expression on his face. He didn’t really know what was wrong and how this situation could be related with his mathematics teacher.

“Even if he fell from the third floor, it would be merely 6 meters high. It’s not like her brother climbed up to the roof and then fell off.” With a helpless look, Wu Hai had to explain in detail when he saw that Yuan Zhou and Mu Xiaoyun were both confused.

Then Mu Xiaoyun expression suddenly showed that she saw the light.

“Oh, that’s it.” Yuan Zhou reached to stroke his chin with an indifferent expression. No one could see any embarrassment on his face.

“You like eating spicy foods, don’t you?” Yuan Zhou suddenly asked Wu Hai an irrelevant question.

“Of course. No spicy food, no joy.” Wu Hai answered frankly.

“Why? Are you gonna develop a stir-fried dish?” after thinking for a while, Wu Hai suddenly asked in surprise.

“No, not for now.” Yuan Zhou answered naturally and generously, without revealing any indication that he was actually getting back at Wu Hai for humiliating his mathematics just now.

“Boss Yuan, then why were you asking about it just now?” Wu Hai felt as if Yuan Zhou was toying with him.

Of course, that clearly wasn't Wu Hai's illusion.

"I was just casually asking." Yuan Zhou said squarely.

"!!!!!!!" then Wu Hai decided to have breakfast first. Otherwise, he would probably die from anger.

Standing at the side and watching everything, Mu Xiaoyun reacted immediately. She suddenly felt her boss was likely to be stingy and tended to bear grudges.

There wasn't much time left for Mu Xiaoyun to be stupefied. The arrival of Wu Hai seemed to signal the start of breakfast, as people appeared from nowhere, squeezing into Yuan Zhou's restaurant.

Startled by this scene, Mu Xiaoyun had no time to think about anything else. She thought it would be very busy, hence immediately prepared to receive orders. However, to her surprise, the customers all were very considerate. They left right away after finishing their meal and even remembered to put the used dinnerware onto the conveyer belt before leaving. Following closely behind, other customers took their seats and started to eat. Customers talked about various topics while queuing but became serious when it came to eating.

The boss was eccentric. The customers were also odd!

## Chapter 77: Mu Xiaoyun And Mu Jieyun

---

Mu Xiaoyun spent more time answering questions rather than working. However, Yuan Zhou didn't scold her, freely allowing those curious customers to ask about her.

Among the one hour, Mu Xiaoyu actually did no more than 10 minutes of work. She was attending to the customers for the rest of the time, since hiring an obviously underage little loli to work as a waitress would stir up the customer's curiosity.

Once time was up, Yuan Zhou started his everyday reminder. "Hey, guys. Business hour is up."

"We know, we know. No wonder Boss Yuan is called Compass. He doesn't even give us an extra minute." a female customer dressed in a business suit said in a teasing tone.

"Exactly. It's always the same every day. One hour is exactly one hour. Even one more minute won't work." a man seated beside her chimed in.

"Please come back again." Yuan Zhou uttered those words with a stony expression. If anyone did that in an ordinary restaurant, no one would bother replying with that long face. However, Yuan Zhou was different. He had superb culinary skills and thus, was allowed to be capricious. The customers would, instead, feel that he has a unique personality and stuck to his principles. Those who could insist on their principles were admirable people.

After all customers left, Mu Xiaoyun stayed behind and bowed towards Yuan Zhou, beginning to apologize.

“Boss, I’m really sorry.” In her heart, she felt ashamed of thinking Yuan Zhou to be a swindler at the beginning and the helplessness just now at being unable to serve the dishes.

“Never mind. It will be a little busier during noontime and in the evening.” Yuan Zhou actually paid little attention to that.

“Ok. Thank you, boss.” The moodiness of little girls come by quickly and leave quickly as well, making them appear rather cute.

When her mood returned to normal, Mu Xiaoyun looked back and forth between Yuan Zhou and the place where Yuan Zhou brought out the steamers with her dark, watery eyes. She secretly swallowed her sliava.

“Boss, are the Soup Dumplings really that delicious?”. The desire and curiosity in Mu Xiaoyun’s eyes almost overflowed, but she still restrained them and managed to ask.

“Yes, I have pretty decent culinary skills.” Yuan Zhou gave her an affirmative answer.

“But didn’t you say that you provide 100 servings every day? I counted just now and it was only 98 servings in all.” Mu Xiaoyun asked curiously.

“Yeap, I ate the remaining 2 servings.” Having captured the eager look in the eyes of the loli, Yuan Zhou, nevertheless, maintained his composure and said that.

“Oh.” Though the words “I want to taste it, too” were written throughout her face, Mu Xiaoyun could only respond in a low voice when she saw that Yuan Zhou had no intention of letting her eat it.

As a matter of fact, Mu Xiaoyun didn’t wanna take advantage of Yuan Zhou at all. It was merely the blissful and contented expression on every customer’s face and the fragrance of the Soup Dumplings constantly drifting about around her that caused Mu Xiaoyun to swallow no less than 1 kilogram of saliva the whole morning.

If she had enough money in her pocket, she would have already bought one for a taste. What exactly was the taste like to make these customers willingly wait there?

“You come over at around 11:00 and 12:00. Remember to finish your lunch before returning,” Yuan Zhou softly told her.

“Sure! Thank you for your kind reminding, boss.” Mu Xiaoyun took one last look at the emerald green steamer before turning around and leaving.

“Seems troublesome. Who knows if the little loli can persist.” watching Mu Xiaoyun walking further and further away, Yuan Zhou said to himself.

“Forget it. Let’s wait and see.” With a “hua la” sound, he shut the door and prepared to forget about these annoying affairs.

While heading upstairs to the second floor for a rest, Yuan Zhou tapped open the mission and checked its status.

[Second Stage of the Mission] Working hard to get at least one hundred regular customers

(Mission Tip, “An excellent restaurant should have at least 100 regular customers. Only those who enter the restaurant and eat dishes at least 8 times per month can be considered as regular customers.)

[Mission Reward] A chance at the lottery to gain part of a cuisine’s recipe

(Mission status, 96/100)

“That is pretty fast. Soon, I will know what the cuisine is.” While stroking his chin, Yuan Zhou wondered curiously.

---

Having kneaded dough for the whole morning, Yuan Zhou decided to take a bath again before going back to bed, preparing to take a nap. It was still early, barely 9:00 a.m.

However, the neighboring residents had already got up. A large-scale renovation was suddenly taking place down the street, about two stores' distance away from Yuan Zhou's restaurant. Various noises could be heard.

At the beginning, the residents thought it was another weird wake up service. Only when they opened the windows did they find three stores below were being renovated simultaneously and the noises were disturbing their peace. Nevertheless, no matter how noisy it was, the residents could only bear with it since the renovation work was done during the daytime.

However, someone still uttered in a rage, "This damn shabby street can't match up to the office buildings on the other side at all. It will probably get pulled down very soon. What's the use of renovating it?"

"Indeed. Who knows why nobody wants to buy this area. There aren't many people in the street." Another echoed from nearby the window.

"It is said that the land is fairly expensive. But who knows why they just leave this shabby residence area alone." The formerly indignant person was likewise puzzled.

"Hope it can be pulled down soon. Then we can all make a great fortune from the compensation." the former voice that echoed was filled with hope.



“Yes, indeed.” His opinion brought about much consent from the others.

The little loli, Mu Xiaoyun, on her way home still had her thoughts filled with the fragrance of the Soup Dumplings. She almost seemed absent-minded and hence bought breakfast again in a daze. A great quantity of steamed buns and steamed bread were purchased. She had bought so many of them that they were more than enough for her four family members to eat, costing a total of 30 RMB or so.

“Why did I buy so many?” Mu Xiaoyun didn’t realize it until her hand felt tired, then lowered her head to check.

Speechlessly, she looked at the steamed buns and grumbled for a good while, “The boss is to blame.”

“The boss said all dishes on the menu would be served for lunch. Are they as yummy as the Soup Dumplings?” While thinking of that, she unconsciously gulped her saliva.

Thinking of the fragrance of the Soup Dumplings just now, she felt much hungrier, thus gulped down three more steamed buns with meat stuffing.”

With her sparrow-like food intake, it was simply incredible. Normally, she could only eat no more than 1 steamed bun with greasy meat, but now he ate up three.

It seemed that Yuan Zhou truly did people great harm.

Just in a little while, Mu Xiaoyun got home and started to narrate the happenings in the morning to her brother, who didn't have much of a reaction.

"I have already known that. That restaurant sells quite expensive dishes, but really delicious ones." with one leg being hung by gauzes, Mu Jieyun indeed appeared to have broken his leg. Yet, he had an expression of "I already knew that" on his delicate and pretty face.

"If you already knew that, why didn't you tell me earlier? Did you know I almost made a fool of myself?" Mu Xiaoyun tugged her brother's sleeve discontentedly.

"What? Did you think he is a swindler?" Mu Jieyun looked at his sister and asked in amusement.

"Yes. The dishes there are so expensive and besides, there weren't many good foods sold on that street." Mu Xiaoyun was fairly lively in front of her family members.

"Don't worry. When you get your salary, we can buy some to have a taste." Mu Jieyun had a perfect plan.

Mu Jieyun had already known that the dishes in the restaurant were very expensive. However, the salary offered by Yuan Zhou was good enough to eat those dishes a few times. Of course, it was

also enough to play some PC games outside.

“So this is exactly what you were aiming for, brother?” Mu Xiaoyun really felt her brother acted stupid every day.

“You are right.” Mu Jieyun answered in a shameless manner.

“Brother, I can tell you that the boss doesn’t allow you take the dishes out of the restaurant, even if you take your lunch-box there,” Mu Xiaoyun said mercilessly while looking at the wounded leg.

“...” Mu Jieyun then became speechless.

## Chapter 78: A Birthday Wish

---

Mu Jieyun recovered very quickly. Rolling his eyes, he said, “Anyway, if you work there, you naturally will have some special advantages. Then you ask the boss if you can take away the dishes.”

“Brother, the boss already told me this morning that he doesn’t provide meals.” Mu Xiaoyun felt deeply helpless towards her brother.

“Besides, the job is easy and the pay is pretty good. How can I ask for more?”

After saying that, Mu Xiaoyun left her brother’s room and prepared to eat something, then have a rest before going back to work in the restaurant.

---

Time flew by. Mu Xiaoyun was a girl who had a great sense of time. She got to Yuan Zhou’s restaurant at 10:50, just as Yuan Zhou happened to open the door.

“Come and get prepared.” Yuan Zhou greeted her before starting getting busy in the kitchen.

Although everything necessary was prepared by the system, some specific jobs, nevertheless, had to be completed by Yuan Zhou himself.

“Boss, what can I do?” after Mu Xiaoyun came in, she asked immediately when she found Yuan Zhou working yet showed no indication of letting her help.

“There will be a lot of customers at noon. By then, I will put all the prepared dishes here at this place. You just carry them to the customers.” Yuan Zhou said as he raised his head and pointed at the foldable counter through which he entered and went out of the kitchen.

Before the rule prohibiting eating while standing was put in place, this counter was the first option for customers who had no seats. Of course, it was deserted now.

“Alright boss. Please rest assured. I will work very hard.” Mu Xiaoyun held up her fists tightly and said with a firm tone.

“Great.” Yuan Zhou nodded his head, maintaining his solemn look all along.

“Boss, then what should I do for now?” seeing that Yuan Zhou once again ignored her again, Mu Xiaoyun asked.

“Just stand there and wait.” Yuan Zhou answered.

“Alright.” Mu Xiaoyun’s soft voice contained obedience and grievance. Just as instructed, she really stood there.

Yuan Zhou, nevertheless, continued to busy in the kitchen.

In the quiet restaurant, besides the breathing of the loli, Mu Xiaoyun, and the rotating “di da, di da” sound of the clock, the only other sound came from the kitchen caused by Yuan Zhou.

Noon soon arrived. Customers were starting to come for lunch.

This time, Mu Xiaoyun took the initiative to greet them, asking, “What would you like to eat today?”

With her soft and sweet voice, this little loli attracted much attention from the customers. However, the one she greeted this time was Wu Zhou, who, as a programmer, had his thoughts only filled with program codes or his girlfriend. Nevertheless, he was startled by the unexpected enthusiastic greeting.

Normally, Yuan Zhou would merely wait quietly until Wu Zhou returned to his senses, basically not giving a damn about him.

“Eh... Egg Fried Rice.” Therefore, Wu Zhou was stupefied for a moment before answering.

“Alright. One moment, please. Boss, one serving of Egg Fried Rice.” Mu Xiaoyun reported the name of the dish to Yuan Zhou in a natural and graceful manner. But the blush on her face, nevertheless, betrayed her.

Mu Xiaoyun did this according to the procedures that she saw

and encountered usually when she went to other restaurants for meals. When she saw that Yuan Zhou did not say anything, Mu Xiaoyun lightly heaved a sigh of relief and revealed a big smile on her face.

“Ok.” Yuan Zhou nodded his head, indicating that he heard it.

“Welcome. What would you like to eat?” Nevertheless, Mu Xiaoyun wasn’t a professional and would panic slightly upon encountering the customers. Therefore, she would basically greet the customers using different words every time, looking rather devoted.

“Hey, Boss Yuan. When did you hire this little loli? She’s fairly pretty.” Ling Hong sized the girl for a while before returning to his seat and sat down.

“Today.” Yuan Zhou answered simply and clearly after setting down the Egg Fried Rice ordered by Wu Zhou.

“Boss Yuan seems to understand the truth about life now. As usual, I want every dish on the menu except the Egg Fried Rice.” Ling Hong ate much, and he happened to be wealthy. Therefore, Yuan Zhou had a rather high tolerance towards him.

“Do you also want the Herbal Tea Egg?” Yuan Zhou opened his mouth and asked.

“I haven’t asked about it yet but is this Herbal Tea Egg really one

egg?" Ling Hong had already tasted every dish on the menu except the Herbal Tea Egg. A high-end wealthy man disdained to eat dishes on special offers.

"Yes, it's merely one egg." Yuan Zhou nodded his head.

Mu Xiaoyun and Wu Zhou stayed at the side watching the show.

"But, I have never eaten things on special offers," Ling Hong said, feeling conflicted.

Ling Hong had a capricious personality but, likewise, had his own principles. Not to eat things on special offers was one of the principles.

"You can pay original price." Yuan Zhou indicated that he didn't care at all.

"What's the original price?" Ling Hong asked curiously.

At the side, Wu Zhou and Mu Xiaoyun also strained their ears, preparing to listen to Yuan Zhou's words in curiosity. If it cost 888 RMB for one egg even with the special offer, then what would the original price be like?

"The original price is 1888 RMB per egg. You wanna have a try?" Yuan Zhou asked expectantly.



If the wealthy Ling Hong could pay the original price, then he could get the extra 1000 RMB himself, without needing to split it with the system. Besides, he could also get his 20% share out of the special price 888 RMB that was set by the system. That was really what Yuan Zhou wanted to see and hear.

"Not necessary. Let's talk about it when the dish is back to its original price." Ling Hong refused decisively. 1000 RMB was not much but he was not stupid at all.

"I don't actually mind," Yuan Zhou frowned first but soon revealed an indifferent expression as he said that.

"I'm sorry, I mind." Ling Hong said while grinding his teeth.

"Ok, alright" Yuan Zhou returned to the kitchen to prepare the dishes without saying anything else.

Along with the customers coming and going, the little loli Mu Xiaoyun gradually became familiar with the work of a waitress. Due to the low number of seats in Yuan Zhou's restaurant, she basically didn't make any mistakes. Even if there was an occasional mistake, the customers would be very understanding towards her.

The greatest advantage of having Mu Xiaoyun was that she could report to Yuan Zhou the name of the dishes ordered. In that way, Yuan Zhou didn't need to come out anymore to ask, only carrying the dishes out after cooking.

As for carrying the dishes, customers that couldn't wait basically did it by themselves. Furthermore, they might not be accustomed to having an underage loli carrying the dishes to them.

However, the advantage of having a loli was that she had a sweet voice and sounded good when reporting names of the dishes, which was much more convenient for Yuan Zhou.

During the rush hour, Mu Xiaoyun helped a lot, not to mention in the evening after she had become familiar with her work. She was diligent and a fast learner, therefore Yuan Zhou paid her daily salary of 100 RMB quite readily.

"Thank you, boss." Mu Xiaoyun said happily when she got her salary.

"You're welcome. You worked really hard." Yuan Zhou felt that praise at the correct moments would help increase his staff's motivation.

"Ok. Excuse me, I'll be leaving first." Mu Xiaoyun nodded her head, saying goodbye to her boss.

"Sure." Only when Yuan Zhou saw the little loli going out of the door did he shut it. Heaving a sigh, he sat down on his chair.

"Ding Ling Ling, Ding Ling Ling", the age-old ringtone of Yuan Zhou's mobile phone rang amongst the quiet restaurant.

“Hello.” Seeing that it was a call from Sun Ming, Yuan Zhou answered the phone.

“Yuan Zhou, you brat, if I don’t visit your restaurant, you won’t contact me at all?” Sun Ming first complained for almost 30 seconds on the telephone.

Yuan Zhou, nevertheless, asked directly, “What’s going on?”

“We have been brothers for years, did you really forget that tomorrow is my birthday?” Sun Ming said in disbelief.

“Sorry, I don’t remember. You are not my girlfriend,” Yuan Zhou answered naturally.

“You don’t have a girlfriend. So what’s wrong with remembering the birthday of your brother?” Sun Ming insisted on focusing on this issue.

“You are a male, alright? I don’t want to remember a birthday of a male. Besides, a male doesn’t deserve a birthday party.” Yuan Zhou indicated quite clearly that men didn’t need to celebrate their birthdays.

“Anyway, I will treat my friends to a dinner. Are you coming or not?” Sun Ming knew that Yuan Zhou was tired after a full day’s hard working, thus he didn’t intend to spew nonsense anymore, getting straight to the point.

Of course, was it because he couldn't win the argument, or something else, no one would know.

“Yes, I will go.” Yuan Zhou simply agreed to that.

Holding the telephone in his hand, Sun Ming felt a little more delighted. With a smile appearing on his face, he talked to Yuan Zhou on the other side, “As your brother, could you fulfill my birthday wish?”

“As long as it's not expensive, everything is alright.” Yuan Zhou treated his brothers quite faithfully, on the condition that it couldn't be too expensive.

“No, it's not expensive. You don't need to spend money. You just...” Of course, Sun Ming knew Yuan Zhou's temper well. He immediately expressed that money was not his wish.

## Chapter 79: Yuan Zhou's Principle

---

“No, it’s not expensive. You don’t need to spend money. You just...” Of course, Sun Ming knew Yuan Zhou’s temper well. He directly expressed that money was not his wish.

“Tell me.” Yuan Zhou changed his position while holding the telephone.

“Yuan Zhou, we have known each other for years. As your brother, I can say to have treated you pretty decently. And you...” Sun Ming switched to a gentler tone, talking about their old days.

“Just get to the point,” Yuan Zhou didn’t wait for Sun Ming to finish his emotional speech and just interrupted directly.

Sun Ming choked back the long paragraph of emotional words he had prepared due to Yuan Zhou’s words. He felt uncomfortable with the words stuck in his throat and unhappy without being able to say what he meant.

“Can’t you just let me finish my words?” Sun Ming’s tone started to get cold.

“Ok, sure. Go on, please,” Yuan Zhou had thought himself to be a considerate person all along, thus he accepted the good advice answered.

“HoHo”, Sun Ming could only reply with that.

“Can we get to the point now?” Yuan Zhou asked considerately.

“For my birthday tomorrow, you don’t need to prepare any gift,” while holding the phone in his hand, Sun Ming took a deep breath and said calmly.

“I’ve never intended to send you the gift. A man doesn’t need gifts.” Yuan Zhou didn’t really accept Sun Ming’s seemingly friendly offer. He directly brought out his idea.

“After being friends for several years, are you going to make me die of anger and then come attend my funeral tomorrow?” Sun Ming asked in a cold tone.

“No, no. I was just joking.” Yuan Zhou immediately corrected himself.

“Just cook a bowl of Clear Broth Noodle Soup for me tomorrow, treating it as longevity noodles.” Sun Ming felt that he had gone through great difficulties just for this request.

Having considered for a second, Yuan Zhou answered, “Just this?”

“Yes. I’ll appreciate it if you want to cook something else,” Sun Ming tone became lazy as he spoke, as he knew Yuan Zhou feared troublesome matters.

“You prepare the ingredients and I’ll cook Egg Fried Rice for all of you,” Yuan Zhou thought for a while and said.

“That would be great. Thank you.” There was an obvious surprise in Sun Ming’s tone.

“You’re welcome.” Yuan Zhou was very polite. He would never hang up on others randomly, even if it was a sales call.

“Let’s meet tomorrow at my home at 5:00 in the afternoon, alright?” Sun Ming told him the time and address.

“Alright.” After calculating the time, Yuan Zhou felt it was not a problem, hence agreed.

“Then I’ll hang up now. Don’t be late tomorrow.” Sun Ming hung up immediately as soon as he finished talking.

“Sure.” The call was ended by Sun Ming before Yuan Zhou could answer him.

Yuan Zhou set down the telephone and thought for a while before heading upstairs to wash up. After setting the alarm at 6:30 a.m. for the next morning on his phone, Yuan Zhou went to sleep.

---

“Ling ling ling, Ling ling ling”

The alarm woke Yuan Zhou up from his sound sleep in the morning. He then reached to turn off the clock and walked with his eyes closed to the bathroom familiarly to wash up.

Every morning, Yuan Zhou cleared his head in the bathroom. Today would be no exception as well.

He changed into his work clothes and then walked downstairs to prepare breakfast.

Normally, Yuan Zhou would only provide one dish in the morning for the sake of convenience and speed.

However, he took out two different types of flour today, one for making the wrappings of the Soup Dumplings and the other for the noodles.

It was 8:00 a.m. when Yuan Zhou put the Soup Dumplings onto the steamer and finished preparing the noodles. After getting up and washing his hands, he opened the door with a “Hua La” sound.

“Morning, boss.” Mu Xiaoyun, who was standing at the door, greeted him politely.

“Morning. Come on in.” After nodding his head, Yuan Zhou moved his body aside and entered the restaurant first.



“Ok, boss.” Since she had gotten her salary yesterday, Mu Xiaoyun’s heart was filled with delight; thus she bounced about while entering.

“As usual, you work for an hour in the morning and two in the afternoon today. But you don’t need to come in the evening,” Yuan Zhou said while walking inside.

“Huh? Why?” Mu Xiaoyun asked with puzzlement.

“I have something to do and will not be here in the evening.” Yuan Zhou was still willing to patiently answer the little girl.

“Ok, no problem.” Mu Xiaoyun didn’t feel that it was a big deal, three hours less merely meant a half-day salary cut; hence, she nodded her head and agreed.

“Just like lunch yesterday, all dishes will be served this morning.” Yuan Zhou added after thinking for a while.

“Got it.” Standing at the same position as yesterday, Mu Xiaoyun obediently expressed that she understood.

“Good.” Yuan Zhou felt there were some benefits in recruiting a well-behaved little loli. After all, he didn’t need to greet the customers anymore ---although he never did it before.

Those customers, nevertheless, enquired much again when they heard that every dish was served in the morning.

“As I have something to do in the evening and the restaurant can’t be opened for business, I will keep the restaurant open for 6 hours during the daytime. If any of you have time, you guys can come over to eat some tea snacks in the afternoon. Likewise, 100 Soup Dumplings will be served by then.” While the little loli Mu Xiaoyun was still confused about what to do next, Yuan Zhou walked out and explained.

“Ah, sounds good. Even if we can’t have the supper here, it would be awesome to sneak out and eat the Soup Dumplings,” a girl with a long hair said, sighing with emotion.

“Yeap, that’s right.” Customers beside her started to chime in.

“I like Boss Yuan’s character, which adheres to his principles, but also has humanity.” A man wearing a pair of glasses started to praise Yuan Zhou.

“What, you feel that he has humanity merely because of the extra 100 Soup Dumplings? If I had to say it, it would be if Boss Yuan could develop a new dish.” a man wearing a suit at the side started to change the topic away as he spoke.

“Yeah, yeah. It’s been a long time since you developed the last new dish.” the pretty girl who was drinking the Watermelon Juice swallowed it and said excitedly.

“Soon.” Yuan Zhou gave an affirmative answer.

“How soon is your soon?” immediately, someone asked loudly.

“Very soon.” as always, Yuan Zhou still answered vaguely.

Seeing that Yuan Zhou would not answer them anymore, the customers could only discuss it among themselves. There were even some who started gambling a meal out of amusement to guess what the next new dish would be.

When Mu Xiaoyun saw Yuan Zhou solve the problem merely with a few words, she was fairly delighted. However, when she heard Yuan Zhou’s arrangement of his opening hours, she nevertheless said in an apprehensive tone,

“Boss, since your restaurant is opened for 6 hours during the daytime, I will stay and help.”

“You don’t need to. Just come at the time that we agreed upon just now,” Yuan Zhou refused decisively.

“But...” Mu Xiaoyun was interrupted by Yuan Zhou before she could continue to talk more.

“Alright, alright. Go do your work.”

During the gap between 10:00 a.m. and 11:00 a.m., Yuan Zhou took a break for one hour and also to make the Soup Dumplings.

Then at 11:00 a.m., he opened the restaurant again for business.

Yuan Zhou had a fairly good sense of time. Once the agreed working hours were up, he told Mu Xiaoyun, “You can get off work now. Time is up.”

“It’s alright. I can still work longer,” Mu Xiaoyun said while smiling.

“No need. Go back home.” While saying that, Yuan Zhou stood up and took out a note of 100 RMB from the drawer, handing it over to Mu Xiaoyun.

“Boss, I don’t have 50 RMB to return to you.” Mu Xiaoyun tweaked the edge of her clothes and said while looking at the red brand new note.

“You don’t need to give me any change. This is your salary,” Yuan Zhou said clearly.

“Why? I have only worked half of the 6-hour shift. The salary should be 50 RMB.” Her lovely white face showed a puzzled expression.

“It’s me who has something to do in the evening, not you. So just take it.” Yuan Zhou held out the money and told Mu Xiaoyun to receive it with a solemn look.

After she blinked her big black watery eyes, Mu Xiaoyun said,

“No, I can’t. I only worked for half a day.”

This time, Yuan Zhou felt that the loli, although being considerate, was also troublesome. He could only explain, “It is a breach on my side, so this is what you deserve to get.”

“Alright.” Mu Xiaoyun was finally persuaded by this reason. Only by then did she receive the full salary from Yuan Zhou.

# Chapter 80: Culinary Skills

---

Six hours soon passed. If they were packed together back to back, six hours were really quite short. Besides, today's business was much better than usual. It might be because of being unable to eat supper.

After busying working for the whole morning, Yuan Zhou first headed upstairs to clean himself and then changed his clothes before preparing to leave.

Of course, the broth for the Maltese with mixed fur colors was also indispensable. Yuan Zhou had already fed the dog at noontime when he took a break.

Sun Ming lived not far from here. It only took half an hour to get there by taxi; therefore, Yuan Zhou walked towards Sun Ming's home at an unhurried pace.

"Yuan Zhou, you are going out, huh?" On the way there, Yuan Zhou met Boss Wang, who always had a big smile on his face.

"Yes. Boss Wang, no need to take care of your store?" Yuan Zhou also revealed a mild smile and greeted him.

"Came out to buy some vegetables. I see your restaurant really has a good business. Your culinary skill is truly wonderful," Boss Wang said with a smile.

“It’s passed down to me from my dad.” Yuan Zhou attributed his skills to his dad decisively.

“That’s for sure. At that time, your dad’s culinary skills in making noodles were really good.” Boss Yuan was lost in the reminiscence about the noodles cooked by Yuan Zhou’s dad.

“But the dishes are too expensive. I’m unable to afford them,” Boss Wang continued to say.

“Never mind. It’s mainly because of the costly and quality ingredients.” Yuan Zhou answered solemnly.

“Quality ingredients give rise to tasty dishes. It’s true.” Boss Wang nodded.

“Yes, that’s right. Boss Wang, I’m leaving now.” When Yuan Zhou realized he was arriving at the cross road, he parted ways with Boss Wang.

“Alright. Goodbye.” Boss Wang waved his hand decisively.

It was quite easy to hail a taxi during this hour. Once he waved his hand, a vacant taxi stopped in front of him.

“Master, to Tazishan Road please,” Yuan Zhou told the taxi driver the destination and then started to play a game of Fruit Slice, which he had been recently obsessed over, on his cellphone.

Having strengthened his five senses, Yuan Zhou could often clear the game quickly without slicing any bombs. Thus, this game gave Yuan Zhou plenty of confidence to clear all other games.

“Here we are,” with a “Zi” sound, the taxi driver stopped the car and then said.

“Alright. Here’s the money, just the right amount.” Yuan Zhou said as he took out the money and handed it to the taxi driver.

The place where he got off was a residential area, which had been newly built and had strict security at the entrance. Visitors needed to register before entering and exiting. Furthermore, one would have to tell the security guards which building the resident whom they were here to visit lived. Only after the security guard made a call to the resident and confirmed the authenticity could the visitor’s pass.

Apart from the guaranteed security, the environment was, likewise, fairly good. There was a beautiful forest of peach trees and lots of evergreen trees scattered. The only inconvenience was that take-outs couldn’t be delivered to the residential area; thus the residents had to come downstairs and receive them at the entrance.

For those who were too lazy to cook by themselves, why would they order take-out if they had to go downstairs to receive them? As a result, the strict security cured the laziness of many residents.



Yuan Zhou, nevertheless, hated the troublesome registration at the entrance. He took out his cellphone to call Sun Ming. Registration could be skipped if the residents came out to pick the visitors.

“I’m here right at the entrance.” Once the call was put through, Yuan Zhou got straight to the point without the slightest hesitation.

“Alright. I’ll be there in a second,” Sun Ming said. After hanging up the call, he ran down.

Yuan Zhou put the cellphone back into his trousers pocket and stood at the entrance while inserting his hands into the pockets, with a serious expression on his face.

The cold but cool demeanor of Yuan Zhou, nevertheless, attracted the attention of many girls passing by.

Just when Yuan Zhou still wore his cold expression but was actually embarrassed by the gazes of the security guards, Sun Ming turned up.

“I’m here. Let’s go.” Sun Ming was a little moved. Although Yuan Zhou was loyal to friends, he didn’t speak much. Usually, he would carry a solemn look; nowadays, even more so, looking like a guidance director. Yet, Yuan Zhou showed such an impatient manner beforehand; thus Sun Ming naturally thought it because of his birthday.

Under the gaze of respect of the security guards, Sun Ming led Yuan Zhou into the residential area. This time, the security guards didn't even go up to enquire about Yuan Zhou, after all, he was taken inside by a resident.

"I have prepared ready all the ingredients, and they are all good stuff. I know you are picky; hence, specially requested my friend to bring some native eggs." Sun Ming chattered while leading Yuan Zhou to his home.

"Hmm."

Yuan Zhou listened to Sun Ming listlessly. What does that matter? Even if they were native eggs, they still couldn't match those that were provided by the system.

"As you instructed, I cooked the rice in the evening yesterday and then left it to cool," suddenly Sun Ming said that.

"Oh yeah, the person who brought the native eggs was KFC. Do you still remember him?" Sun Ming recalled something in that instant. He then turned his head and asked.

"Yes, I do." Yuan Zhou really did remember this guy and wasn't just saying so. After all, with that name, it was really easy to remember.

KFC was a friend of Sun Ming. They had gathered several times to have dinner together before. He had obtained this nickname

because there was a time when he ordered the KFC deluxe lunch consecutively for a whole month. As a result, Sun Ming gave this nickname to him.

Even when Sun Ming introduced him to Yuan Zhou, he called this guy KFC. As a quiet person who doesn't talk much, Yuan Zhou gave him with a strange look and didn't intend to ask about his real name, even though he also felt curious.

“KFC specially came to savor your culinary skills. He said that he was too busy working to drop by your restaurant. But in my opinion, he must have thought the price was too high.” Sun Ming uttered, ignoring the social conventions.

“That’s ok.” Yuan Zhou didn’t care much. KFC was rather honest and frank; hence, Yuan Zhou had a good impression of him.

“Here we are. The tenth floor.” Sun Ming brought Yuan Zhou into the elevator and pressed the button with a 10 on it.

The elevator moved pretty quickly. In no more than half a minute, the two people arrived at the tenth floor. Clamoring noises could be heard through the door from the apartment even before they entered the apartment.

“I heard Sun Ming brought a chef here. Is that true?” a male voice asked in a loud voice.

“Yes, it’s true. But he’s just a chef who only cooks Egg Fried

Rice.” another male voice chimed in immediately.

“Why would he bring a chef that only cooks Egg Fried Rice? No wonder he asked us to bring some marinated dishes.” A female voice could be heard then.

---

“Sorry, don’t listen to them bullshitting.” Sun Ming got a little awkward, as both sides were his friends. Luckily, they didn’t say anything too bad.

“It doesn’t matter. Egg Fried Rice first or Clear Broth Noodle Soup first?” Yuan Zhou didn’t mind these weak attacks. These people would change their attitude when the dishes were served. After all, it was his brother’s birthday today.

As for their insignificant doubt, what did that have anything to do with him?

“Egg Fried Rice, please. We all haven’t eaten anything and are waiting for you to cook. Rest assured, my kitchen is as clean as a brand-new one,” Sun Ming felt relieved when he saw Yuan Zhou not mind the attacks at all and then replied.

“Ok, take me to the kitchen.” Considering he knew only Sun Ming and KFC among the people in the room, Yuan Zhou intended to cook directly. After all, it was not early.

“Ok, I’ll be troubling you to cook dishes for us.” Sun Ming was

quite happy that Yuan Zhou came.

“Though it’s troublesome but I don’t feel bothered,” Yuan Zhou took a look at Sun Ming and said solemnly.

“You know, if you always talk that way, you’ll be beaten to death sooner or later.” Sun Ming was helpless as to Yuan Zhou’s mild frankness.

“No, it won’t happen. I treat others differently.”

“Then thank you very much. The kitchen right ahead.” Sun Ming pointed at the room next to the entrance in exasperation.

“Alright.” Yuan Zhou nodded his head and then went into the kitchen.

The several people who had been talking behind the backs of Sun Ming and Yuan Zhou showed uneasy expressions on their faces. However, Sun Ming acted as if he hadn’t heard them talking and then said something to ease up the atmosphere. Only then did the men and women in the room resumed chattering.

# Chapter 81: A Top Chef

---

“Sun Ming, is the person that just entered the kitchen the chef?” the person who had looked down on Yuan Zhou walked close to Sun Ming and said with a low voice.

“He’s not a chef here. He’s my friend that specially came over to celebrate my birthday.” Sun Ming knew this guy was kind-hearted. He was just blunt. Hence, Sun Ming said those words while smiling.

“Well, fine. But why does he only cook the Egg Fried Rice?” the guy whispered.

“It’s what I would like to eat,” Sun Ming directly said.

“Ok. You are the leading role today, whatever you say. Come, everyone, a toast to him.” While speaking, he badgered Sun Ming into drinking alcohol.

“It’s your birthday today, so you must drink until you get drunk,” KFC came up, putting his arm over Sun Ming’s shoulders and said, grinning.

“That’s right. It’s your birthday, so you have to drink a cup first.” More people joined in to persuade Sun Ming.

Sun Ming had no choice but did as requested. Then he indicated he would drink another one in a while, using the excuse that he

was waiting to savor tasty delicacies first.

After walking into the kitchen, Yuan Zhou finally understood what Sun Ming had meant by saying that the kitchen was like a brand-new one. This wasn't like a brand-new one, but really is a brand-new one. Even the wok was still wrapped in a bag.

As expected, one could never trust a single male's word. No wonder Sun Ming frequently came to his restaurant for meals no matter if he was busy or free. It was actually because he had never used the kitchen before.

"Peng", Yuan Zhou opened the cabinet first to check if the flavoring were all prepared. He found them not bad. The basic flavoring were all placed inside of the cabinet, but likewise, sealed tightly.

Yuan Zhou shut the cabinet. Then he picked up the wok and spatula, starting to tear off their wrappings. Afterward, he started to heat up the wok.

Almost all new kitchenware needed to go through this procedure. Otherwise, the dishes cooked basically couldn't be eaten.

The procedures of heating up the wok were quite simple. First, wash the wok clean, and then put it onto the stove to heat it. After that, use a small piece of pig fat to wipe the entire wok before washing it again. The process had to be repeated again and again. After three rounds, the wok would be ready to be used. Yuan Zhou, nevertheless, had a slightly different habit. After filling it up with

water and boiling it, he put several pieces of pork with fat meat and lean meat along with some green radishes.

The purpose was naturally not to stew soup, but to boil some soup to absorb the metallic-rusty taste that remained in the new wok.

Yuan Zhou started to boil the broth before kneading the dough, preparing the noodles so that it can be cooked immediately once the soup was done.

Although Sun Ming was a foodie, he didn't know much about ingredients. His principle was that the more expensive the ingredients, the better it was. With a mere glance, Yuan Zhou identified the flour as the most expensive kind displayed on supermarket shelves, packaged with the currently fashionable strong paper bag. After a careful look, it was indeed all-purpose flour.

“Si La”, Yuan Zhou tore the paper bag and pinched the flour with his hand. The dryness was still alright. If one smelled it carefully, the scent of wheat was rather faint while the powder quality was too white and silky. This was the result of excessive artificial processing.

Having poured the flour into a big stainless steel basin, Yuan Zhou began to knead the dough. Due to the weakness of the fragrance and texture of the flour, Yuan Zhou used eggs to replace clear water. This was to avoid the taste of the bleach which might cover the fragrance of the flour. He also scattered some salt to get rid of the bad odor in the flour and to increase the viscosity of the



wet flour.

Yuan Zhou was busy doing all the preparations. Just as he was carefully kneading the dough which had turned slightly yellow after being mixed with eggs, KFC came up to the door and asked,

“Need a hand?”

“No. You just go and have fun,” Yuan Zhou turned his head and said softly. Of course, it wasn't because Yuan Zhou had a gentle nature; he was just afraid that saliva might fall into the bowl if he spoke loudly. There was no mask in the kitchen here.

“You'll be very slow if you do it yourself. The earlier you finish, the earlier you can go out to have fun together.” KFC was quite ardent. While still saying that, he had already rolled up his sleeves and prepared to enter to help.

“You don't know how to do it. I like cooking on my own,” Yuan Zhou said earnestly while turning his head towards KFC.

“Well, ok. Just call me if you need help,” KFC put down his hands and shrugged his shoulders, saying.

“No problem.” Yuan Zhou began to knead the dough very carefully.

It required some special skills to knead the dough. Yuan Zhou, nevertheless, mastered not only the recipes, but also the

craftsmanship. Even if it was just ordinary flour, Yuan Zhou would still manage to bring out a different flavor, trying his best to regain the fresh and delicious taste of the ingredient itself before cooking a superbly delicious delicacy.

This was what Yuan Zhou was doing right now. By the time Yuan Zhou finished kneading the dough, the basin appeared rather clean. The dough was smooth and his hands were also clean. Then Yuan Zhou began to roll the dough and make the noodles on a countertop that had been cleaned beforehand.

“Why is there no sounds coming from inside the kitchen?” someone asked out of sudden.

Sun Ming treated his friends to dinner at home to celebrate his birthday and had planned to order take-out for most dishes. Nevertheless, he later told everyone that a friend of his would specially come to cook the Egg Fried Rice and Longevity Noodles. It was understandable if he was going to cook other dishes; however, Egg Fried Rice was too ordinary. That made his friends really curious.

Now that this seemingly impassive chef friend of his had entered the kitchen, the only sound was that of flowing water at the beginning. Towards the end, even that sound stopped.

“Isn’t it just Egg Fried Rice? He hasn’t started to cook?” a girl set down the wine glass and asked curiously.

“Is he still washing the wok after such a long time?” another

friend asked while holding the wine glass.

“It’s possible. So many people here. Even if it’s Egg Fried Rice, it won’t be an easy job.” the one who said that seemed to be experienced.

“I think we shouldn’t count on him so much. Anyhow, we already have so many dishes here.” There were still others that weren’t optimistic about Yuan Zhou’s culinary skills. These friends of Sun Ming had been to his kitchen just now to check around and found that everything was new. Nothing had been used before. In these kinds of kitchens, it was always a great inconvenience to cook. Besides, Yuan Zhou indeed didn’t look like a chef.

“Alright, my friends. I know my brother’s culinary skills well. Since I treated you guys, don’t speak of my brother anymore.” Sun Ming laid down the wine cup and said in a firm tone.

“I meant well. I just want to ask if he needs any help,” immediately, one of them explained.

“I went to check just now. Yuan Zhou was kneading the dough and said that he did not need help,” KFC uttered the words softly.

“No wonder there is no sound at all. It turns out to be handmade noodles.” The girl who had just spoken heaved a sigh full of emotion.

“I’m yet quite interested in handmade noodles. They taste

chewy,” a fat man said.

Then the topic drifted away from the original point. They started to discuss the difference of handmade noodles and the ordinary machined-processed noodles.

On the other side, Yuan Zhou had poured away the broth and washed the wok. Now he was scattering the cooked rice.

Wearing gloves, he carefully separated the cooked rice that stuck together with gentle actions. The rice grains were intact and carried the fragrance of cold cooked rice. The wet cloth covering the rice, likewise, helped retained the moisture in the rice well. Once the rice was scattered, they looked rather beautiful.

After he separated the rice grains, Yuan Zhou uncovered the wet cloth and set it to dry in the air. Afterward, he started to beat the eggs. First, he shook one egg, then broke it with one hand and let the egg flow into the bowl while shaking another egg with the other hand at the same time. Both his hands were doing different things at once.

The skill of breaking the egg with one hand was learned and deftly mastered only after cooking the Egg Fried Rice many times. However, this skill was extremely convenient.

There were around 11 persons outside in the living room, and 12 including him himself. Therefore, Yuan Zhou broke a total of 14 eggs directly and let them all sit in a big bowl. Afterward, he mixed the eggs quickly before adding some warm water inside to make it

taste smoother and more tender.

“Pa”, having turned on the gas furnace, Yuan Zhou started to heat the wok, preparing to cook Egg Fried Rice.

According to his habit, Yuan Zhou naturally just cooked the Golden Fried Rice, without any intention of adding green onion.

After the small water drops evaporated from the hot wok, Yuan Zhou poured some olive oil inside, barely covering the bottom. Then when the oil started smoking slightly, Yuan Zhou poured the cold rice into the wok and slightly stirred until every rice grain was wrapped with olive oil. Next, he poured the egg into the center of the wok, freely allowing the Egg Fried Rice to transform wonderfully in the wok.

The people chattering outside suddenly stopped talking... because they caught a whiff of the fragrance.

## Chapter 82: Ordinary Egg Fried Rice

---

Fascinated by the unexpected blast of fragrance, the people who were chatting all stopped talking at once.

“Is this smell of Egg Fried Rice?” the man who had just expressed that Egg Fried Rice was nothing special asked, with his expression full of surprise.

“Absolutely. This scent is so unique. If you smell it carefully, it’s merely the fragrance of the egg and rice but makes me feel like drooling,” a girl told her thoughts.

“That’s right. Everything we ate just now was in vain. I just feel super hungry now.” The fat man couldn’t help holding his belly.

“That’s not right. Hey, Skinny, you ate up quite a few rabbit heads just now,” another man beside the fat guy said.

“Aren’t you hungry?” The fat guy directly got to the point.

“Very. Shall we go to the kitchen and have a look?” the man beside the fatty guy suggested warmly.

“Let’s go and take a look,” Sun Ming immediately said.

All 11 of them came to the door of the kitchen and crowded there, watching Yuan Zhou cooking inside.

The culinary skills of Yuan Zhou had already reached a grandmaster's level. Tossing the wok and wielding the spatula all seemed so natural and deft, as if he became one with his surroundings. Accompanied by the strong scent of Egg Fried Rice, the several people at the door immensely watched Yuan Zhou cook.

They had never found it so attractive to watch someone cooking. It seemed that the saying "an earnest person was handsome, no matter what he did" was true.

Again, Yuan Zhou tossed the wok with one hand. The muscles of his arm bulged allowing one to admire his graceful chiseled lines. With the other hand, he wielded the spatula and scooped the rice into the plates beside the stove. Only then did everyone realize that there were already 6 plates of Egg Fried Rice neatly placed there.

The fire was still on. While tossing the wok, he scooped the Egg Fried Rice out, placing exactly the same amount in each plate. Inside the white plate, the Egg Fried Rice piled up like a golden hill, without any loose grains scattered outside.

The edges of the plate were clean, so were the places close to the wok. After the Egg Fried Rice was scooped out, the plates and the wok gave out a mesmerizing fragrance.

"How is the dish? Is it ready?" the girl lowered her voice subconsciously, not intending to disturb Yuan Zhou.

“If it still isn’t ready, my drool will overflow.” The fat man nearby swallowed his saliva while touching his belly.

“Sun Ming, you go and ask. You are the leading role today.” The man who spoke the loudest at the beginning now pushed Sun Ming towards Yuan Zhou.

“Ok, let me ask.” While inhaling the appealing scent, Sun Ming restrained his saliva from drooling out and answered only gulping it down.

“Yuan Zhou, we come to help to carry the dishes,” watching Yuan Zhou finish filling the last empty plate, Sun Ming said.

“Ok, all of them are here.” Yuan Zhou nodded his head and pointed at the plates that were placed neatly on the table.

The Egg Fried Rice in the plates was golden in color and still gave out slight heat. Coupled together with the fragrance, the people standing outside the kitchen didn’t hold back and went up to carry the plates one by one.

“Yuan Zhou, come out and celebrate.” Sun Ming nevertheless still had some conscience. While he was carrying his plate, he didn’t forget to call out to Yuan Zhou.

“One minute.” As per Yuan Zhou’s habit, he washed the wok and the chopping board. As for the other tools, it was not his home, thus it was better to not act so casually.



With his mind at ease, Yuan Zhou left the kitchenware messily placed according to his habits, then walked out of the kitchen, carrying a plate of Egg Fried Rice.

Not until Yuan Zhou sat down did Sun Ming say, “It’s my birthday today. My friend Yuan Zhou specially came to cook these dishes for me. Everybody, do give it a try.”

After Sun Ming finished talking, his friends couldn’t wait any more and immediately brought up their spoons. They didn’t even make any small talk.

Having already eaten the authentic Egg Fried Rice cooked by Yuan Zhou, Sun Ming had the best self-control among them. He turned the head and said to Yuan Zhou, “Thanks, buddy.”

“You are welcome.” Yuan Zhou nodded, indicating it was the time to have dinner.

“Wow, this is great!” the girl wearing glasses suddenly blurted out.

The Egg Fried Rice looked soft and loose, but when it went inside the mouth, it still maintained some of its toughness. Every rice grain was fully wrapped in the egg, hence there were no extra egg pieces, only leaving the fried rice in the plate.

The egg wrapping around the rice grains was especially soft and

tender while the rice grains inside still had a slightly tough texture when eaten. As the two tastes blended together, a strong and delicious flavor was instantly brought out.

Since Yuan Zhou had tried his utmost to improve the taste of the ingredients, what the several people were eating now was basically the pinnacle of the taste that the rice and eggs could reach. Therefore, everyone that was eating the dish revealed a satisfied and contented expression on their faces.

“Sun Ming, this friend of yours really is a master chef. I have to admit that,” the man who didn’t believe in Yuan Zhou’s culinary skills at the very beginning now made a thumb-up gesture and said.

“However, the ingredients are still inferior. You should have used the olive oil, as there is still an offensive smell,” that man continued.

“I am to blame for that. I don’t know how to buy the necessary items and merely chose them based on their appearance. The same dish cooked by this friend in his restaurant is far better than the current one, at least by several grades,” Sun Ming answered him immediately.

“Oh. Where is your friend’s restaurant located? I will surely go there someday to have a taste,” that man asked Yuan Zhou while looking at him sincerely.

“In Taoxi Road,” Yuan Zhou swallowed the rice in his mouth

before saying.

“Ah, it’s not far. I will go there another day,” with a delighted expression on his face, the man said while smiling.

“Boss, look, I’m so fat. I can’t eat my fill with so little rice. Could you cook a little more for me?” the fat guy said while patting his belly habitually.

“That’s right. Even a girl like me couldn’t eat my fill. Just cook some more for us,” the girl wearing glasses also smiled and said.

“Exactly. I decide to forsake my diet today. Please provide me with another serving,” a tall and slim girl said while blinking her big eyes.

At the table, everyone started requesting another serving. Just as Yuan Zhou was about to tell them his rules, he suddenly recalled that it was in his friend’s home rather than his restaurant. Therefore, he couldn’t help frowning, not knowing how to refuse them.

“Alright, my friends. My brother still has to prepare longevity noodles for me in a short while. His restaurant is in Taoxi Road and you guys can go there whenever you are free.” Immediately, Sun Ming added, with a big smile on his face.

“This advertisement is pretty good. I give it a score of 11 point. The extra one point is my love to you, [my grandson](#).” A tall and

slim man professed his admiration for Sun Ming.

(the surname of Sun Ming also means grandson)

“Such a nice name is spoiled by you brats.” Sun Ming had run out of his energy to explain his nickname, all he could do was grumble.

“Wait, grandson, do you mean the longevity noodles are only for you?” the girl wearing glasses reacted quickly and asked instantly.

“That’s right. It’s my birthday, so of course the longevity noodles are for me to eat.” Sun Ming showed a complacent manner.

“No, no, no. You don’t understand, Sun Ming. The established practice of the longevity noodles is that only if everyone helps you with eating it can you live a long life in the future,” the girl wearing glasses tried to persuade him with an earnest look. The expression on her face almost made Sun Ming believe her words.

“Hoho, I don’t believe that at all.” Sun Ming was quite frank and straightforward.

“Why don’t we cook a big wok of noodles? That way, each of us can taste a little,” someone proposed.

“I’m sorry, I only made one serving of noodles.” Yuan Zhou said. Instantly, the guests on the dining table looked at him in a rage.

However, Yuan Zhou threw the responsibility to Sun Ming

immediately. He pointed to Sun Ming and then said lightly yet persuasively, “Every debt has its debtor.”

The several friends of Sun Ming took a deep breath before the girl wearing glasses opened her mouth, saying,

“Sun Ming, it is your birthday today. We can let go of you. But you’d better remember it well next time.”

All the other friends at the dining table revealed an “eating all by oneself would result in serious consequences” expression.

## Chapter 83: Drawing A Lottery

---

All the other friends at the dining table revealed an “eating all by oneself would result in serious consequences” expression.

As the man nicknamed KFC was more familiar with Sun Ming and Yuan Zhou, he directly put his arm over the shoulders of Sun Ming and said, “How sly. We are all friends, so we don’t embarrass Chef Yuan. How about this, just share your longevity noodles with everybody here.”

Sun Ming answered helplessly after looking around from right to left, “Ok, sure. Now there’s no problem, right?”

“No, no. Hey, guys, let’s toast to Chef Yuan first.” The girl wearing glasses raised her wine glass without hesitation.

“Thanks.” Yuan Zhou may have stopped drinking alcohol now but he still accepted the toast. A toast from a girl on her own initiative should be accepted regardless of any circumstances.

“Chef Yuan is so awesome! Then, let’s continue.” The fat man likewise started to raise a toast to him.

“My apologies. A chef needs to maintain a sharp sense of taste. But since today is the birthday of my brother, I propose a toast to each of you.” Yuan Zhou fired off a shot first. He directly brought up the wine glass and said.

“Accepted. Just do it this way.” Sun Ming made the final decision directly.

About four bottles of beer were still within the tolerance of Yuan Zhou. Last time, he could finish a box of beers (9 bottles) without any problem but after he started worked diligently as a chef, he had stopped drinking alcohol as it might affect his sense of taste.

Having rapidly toasted each of them, Yuan Zhou said, “I’ll go cook the noodles now.”

While saying that, he stood up and went to the kitchen.

The most important part of the Clear Broth Noodle Soup was the clear broth. Therefore, Yuan Zhou merely used mineral water to boil the noodles instead of specially preparing some elaborate soup stock.

Yuan Zhou turned on a small flame and, when the water started bubbling, poured the noodles into the wok. After that, he immediately turned up the flame. Within 10 seconds, the water inside the wok started to boil. Along with the boiling water, the snow-white noodles danced ardently in the wok.

Yuan Zhou took up a spoonful of cold water and scattered the water over the noodles evenly. Immediately, the noodles sank for a while and then started rolling about again.

After three times, Yuan Zhou immediately moved the cooked

noodles out of the wok and immersed them into the mineral water filled with ice cubes. The cold water made the noodles become more elastic. Three seconds later, while the interior of the noodles was still warm, Yuan Zhou scooped up the noodles into the big and white porcelain bowl.

Afterward, he added the flavorings into the bowl. Then the Clear Broth Noodle Soup, without any chopped green onions, as usual, was ready for eating.

After carrying out the noodles, it naturally attracted everyone to fight for a bite. As the leading role for the birthday party, Sun Ming, on the contrary, only managed to eat one mouthful. Yet, it was the several girls who ate most of the noodles. Foodie girls were both cute and scary with their surprisingly good appetite.

“Luckily I’m not over there fighting with them over a bowl of noodles,” Yuan Zhou thought that as he stood at the side, feeling a little drunk and slightly dizzy.

In the end, all Yuan Zhou could recall was that he strongly demanded to head back. The more acquainted KFC drove him home. The rest were lost to his mind and he just slept until 7:30 a.m. the next morning.

After he cleared his head, Yuan Zhou just stared at the ceiling mechanically and gazed into space for a while before he got up and started to clean himself.

When it was 8:00 a.m. sharp, Yuan Zhou opened the door. The



little loli, Mu Xiaoyun, was already standing and waiting at the entrance obediently. Upon opening of the door, she walked straight to her particular place, standing there and waiting for the customers to enter.

Along with the “Pa da, Pa da” sound of his slippers, Wu Hai entered first and immediately said to Yuan Zhou in an ironic tone, “Boss Yuan became more diligent after hiring the waitress. You have been on time recently.”

“One serving of Soup Dumplings.” Recently, Yuan Zhou had been providing Soup Dumplings every day. This couldn't be better for Wu Hai who loved this dish the most. Hence he ordered the dish like usual.

“Sorry, Soup Dumplings are unavailable this morning,” Yuan Zhou said in a natural tone as if he hadn't noticed Wu Hai, who was embarrassed and thus revealed an unpleasant expression.

“Egg Fried Rice and the beef mince.” Covering his stomach as if he had gastric, Wu Hai continued to order another favorite dish of his.

Taking a glance at him, Yuan Zhou asked primly, “You'd better not eat hot spicy dishes if your stomach hurts. How about a serving of Clear Broth Noodle Soup?”

“My stomach hurts because you always make me angry. I insist on ordering the Egg Fried Rice and beef mince.” Wu Hai said persistently after giving Yuan Zhou an angry glance.

“Alright. One moment, please,” Yuan Zhou went to prepare the dishes after saying that.

Each time when such things happened, Mu Xiaoyun couldn't get a word in and would merely try to hold back her laughter quietly.

In her opinion, Wu Hai and his boss Yuan Zhou must be good friends, even though one apparently deceived the other every day and the other was willing to be deceived every day.

The girl was still too innocent. She didn't understand that this was all an outward manifestation of a foodie that was kidnapped by delicacies.

A qualified foodie must be quite shameless in order to eat delicious dishes.

It was another busy day. Half an hour before closing time in the evening, Yuan Zhou found a pleasant surprise.

The system displayed, “Congratulations, host. You have completed the second stage of the mission. Reward can be claimed.”

The sudden and unexpected joyful surprise made Yuan Zhou reveal a faint smile.

“Boss Yuan, are you ok?” Ling Hong made a weird noise.

“Boss Yuan, I feel it is better for you to maintain your cold manner,” a short-haired girl said frankly.

“I’m not saying Boss Yuan is not handsome. It’s just that he’s not handsome when he smiles,” a more honest girl with a long hair couldn’t help grumbling.

“So, Boss Yuan, don’t smile if you can keep it back. It’s really scary.” Wu Zhou concluded at the side.

“Eat. We only have half an hour left.” Yuan Zhou’s counterattack was to ignore them directly and reminded them of the time left.

“What’s wrong, Boss?” Mu Xiaoyun showed a caring look on her face.

“Nothing.” Yuan Zhou managed to refrain from letting the corner of his mouth twitch again and said with a flat and natural tone.

“Speaking of which, Boss Yuan, you haven’t come up with any new dish for half a month already.” Wu Hai was still thinking about the matter of new dish that Yuan Zhou had mentioned before.

“The watermelon juice you are now drinking is relatively new,” Yuan Zhou said indifferently.

“That’s not a dish. When are you going to have a new dish?” while speaking, Wu Hai drank a big gulp of watermelon juice.

“Soon.” Yuan Zhou nodded seriously, indicating it was real this time.

“Really? What new dish are you going to serve us?” Ling Hong also asked curiously.

“You’ll know when the time is right.” Yuan Zhou maintained a mysterious manner, and a confident and calm expression on his face.

“Boss Yuan is always like that. He never tells us anything.” Wu Hai became speechless.

Likewise, Ling Hong supported his forehead, indicating that he really was helpless.

“The time is almost up,” Yuan Zhou checked the time and said.

This half an hour seemed to stretch out for ages. Yuan Zhou was also curious about the kind of cuisine that he could get from the lottery. Was it one of the eight famous regional cuisines? Although there were also other cuisines, the eight famous regional cuisines were, nevertheless, most well-known.

Yuan Zhou was quite expectant.

“Be careful on your way home. This is your salary,” after seeing off all customers, Yuan Zhou handed his daily salary to Mu Xiaoyun and instructed her.

“Ok, thank you, boss,” Mu Xiaoyun answered happily.

Yuan Zhou didn’t shut the door until Mu Xiaoyun vanished from his sight.

He reclined on his seats, took a deep breath, and tapped open the system.

[Second Stage of the Mission] Working hard to get at least one hundred regular customers

(Mission Tip, “An excellent restaurant should have at least 100 regular customers. Only those who enter the restaurant and eat dishes at least 8 times per month can be considered as regular customers.)

[Mission Reward] A chance at the lottery to gain dishes of a regional cuisine (available to obtain)

(Mission status, 103/100, completed)

“Receive the reward now.” Yuan Zhou read silently.

Subsequently, many squares appeared, forming a rectangle as a whole, in his mind. The eight famous regional cuisines took up most of the grids while there were several obscure cuisines remaining on the squares respectively. On one of the two short sides, there was a device like a door. A ball was at the entrance and would choose dishes of a regional cuisine randomly by rolling over it.

Specific dishes contained in each of the parts were unknown, including the quantity.

Yuan Zhou became rather speechless at such method for drawing a lottery. It looked like playing marbles, in which Yuan Zhou never did very well. After carefully checking, he found each cuisine consisted of very detailed subcategories.

For examples, the Sichuan Cuisine consisted of Rong-Style Sichuan Cuisine, Yu-Style Sichuan Cuisine and, Yanbang Cuisine. The other cuisines were, likewise, the same.

After watching them carefully for quite a while, Yuan Zhou decided to try his fortune. The way how he got the system proved that he had fairly decent luck. Thinking that way, Yuan Zhou directly pushed the ball, letting it start to roll...

# Chapter 84: Rewards From The Regional Cuisine

---

After watching them carefully for quite a while, Yuan Zhou decided to try his luck. The way how he got the system proved that he had fairly decent luck. Thinking that way, Yuan Zhou directly pushed the ball, letting it start to roll.

The ball first rolled straight towards the Shandong Cuisine grids and then out of that area without any hurry. Slowly, it further crashed into another grid at the edge of the rectangle and then changed direction, heading towards the area of Anhui Cuisine. Meanwhile, Yuan Zhou merely frowned and watched at the side.

As a matter of fact, Yuan Zhou couldn't say that he was good at any regional cuisines before. However, cooking some common household dishes was not a problem for him. Faced with such types of formal cuisines, Yuan Zhou indicated that only the head chef at the hotel where he had worked previously could cook good Shandong Cuisines . More specifically, he made really tasty Jiaodong Regional Cuisine.

He watched attentively the ball pass by the area of Taiwan Cuisines slowly and change direction again after crashing into a grid, and then rolling straight towards the large area of Su Cuisine.

Su Cuisine was short for Jiangsu Cuisine, one of the eight famous regional cuisines. It consisted of Huaiyang Regional Cuisine, Jin'ling Regional Cuisine, Subang Regional Cuisine, Xuhai Regional Cuisine and Wuxi Regional Cuisine, all of which took up a large area on the rectangle.

The ball rolled from right to left across this large area and went straight to the area of Jin'ling Regional Cuisine. Then it slowed down directly and eventually stopped at a grid that was just big enough to accommodate the ball.

The system displayed, "Congratulations, host. You have succeeded in drawing the lottery, dishes from the Jin'ling Cuisine. It's available to be received."

"Receive." Yuan Zhou immediately received the reward with excitement.

Instantly, all the grids vanished from his mind, leaving behind only the grid occupied by the ball. Suddenly, the ball flew up and became bigger and bigger in his mind, and then exploded like fireworks in the end, causing the beautiful radiance to scatter to the back of his mind.

"Hua"

As usual, it was the skills and experiences of cooking that turned up in his mind this time. But with a slight difference, the skills and experiences were for three dishes at one time.

Yuan Zhou felt a little disappointed in this heart. A subcategory under any regional cuisine included many dishes. Although he obtained three dishes at one time, they were not considered to be a lot. But soon Yuan Zhou had no mood to think about that anymore, instead, he started to savor the culinary skills and



sensation when cooking each dish.

He would soon become a person who could cook god-tier stir-fried dishes.

The first dish, more specifically, the first vegetable dish, Jin'ling Grass, outclassed any other meat dish that Yuan Zhou had ever known in cooking procedures. However, the finished dish was extremely simple.

The second dish, one of the representatives of Jin'ling Cuisine, the Phoenix-Tail Prawns, got its name from the spotless white prawn meat and the red tail like a phoenix after being cooked.

The third one, on the contrary, was a common household dish, which was classified as one that everybody loved to eat and was capable of making. Even so, with the reinforcement of the system, the dish of Melt-In-The-Mouth Chicken Feet could not be said to be ordinary.

“Gu Gu”, after digesting the recipes of the three dishes, Yuan Zhou's stomach began to growl all of a sudden.

“Almost forget to eat something.” while touching his belly, Yuan Zhou stood up, preparing to go to the kitchen and take a look to check if ingredients of the new dishes are ready.

The kitchen of Yuan Zhou's restaurant was always clean, tidy, and as bright as daytime. That enabled Yuan Zhou to observe the

subtle changes of the food in the wok at any time.

Yuan Zhou's gaze scrutinized every part of the kitchen; however, he didn't find anything new. Only after checking carefully did he find a touch of green above his head. It was gratifyingly green.

Above his head, there emerged a glass cabinet, in which a water channel about 15cm deep and 12cm wide was seated and made a horizontal compartment. Upon seeing it, Yuan Zhou only felt it was comfortable on the eyes, instead of finding it narrow and small.

Yuan Zhou looked above his head quietly and then compared it with his height quietly.

"System, do you think it is within my reach?" Yuan Zhou felt rather awkward, thus he asked.

The system, nevertheless, gave a unique answer by sending down a board from below the cabinet. It seemed to be used as a stepping stone. Yuan Zhou stepped onto the board silently, finding he could truly reach the water channel now.

His line of sight just managed to reach the very top of the glass cabinet. The height was just enough for him to pick the grass.

However, Yuan Zhou still felt like he had taken ten thousand points of damage by the system. It was as if his height had been mocked, thus he was mad but had no way to release that anger.

He came down from the board and decided to check the raw material of the Jin'ling Grass after a little while.

This time, Yuan Zhou pulled opened the door of the cabinet on which Chicken Feet were written.

The ingredients for making the Chicken Feet dish required fresh and dried chicken feet. It was suitable to be placed in the cabinet.

Once the door was opened, the sun-dried chicken feet with a faint pink color appeared from within the cabinet along with a blast of cold air. He felt like he was opening the door of an ice locker. Yuan Zhou reached out to touch the spot beside the chicken feet but, nevertheless, found that it was not icy cold at all.

“As expected, it is the advanced technology again,” Yuan Zhou couldn't help grumbling.

“Peng”, Yuan Zhou closed the door of the cabinet in one go and then looked at the flavoring box. As expected, there were several more flavorings inside that were required for the dish. There was even a bottle of soy sauce sitting at the side silently.

Having walked around in the kitchen, Yuan Zhou didn't find the prawns. While touching his forehead, he thought, “Where exactly are the prawns?”

Suddenly, Yuan Zhou noticed the water tank that had been there

since the restaurant was upgraded. The main ingredient of the Phoenix-Tail Prawns were the river prawns, which were surely required to be fresh. Hence, the prawns provided by the system must be alive.

He quickly stepped forward. It turned out to be true. In that incomparably clear water, there were top-grade river prawns with similar sizes and appearances bubbling and waving their claws leisurely in the water.

The prawns looked fairly fleshy. While moving about in the water, the prawns showed the strengths of the tails. If they noticed a stranger approaching, they would jump up. With the slap of the tail against the bottom of the tank, a prawn splattered some drops of water straight onto Yuan Zhou's face.

"How fresh they are," Yuan Zhou heaved a sigh with emotion and said after wiping the water on his face expressionlessly.

The locations of the main ingredients for the three dishes and the supplementary raw materials were well known to Yuan Zhou now. After slightly getting used to this new environment, Yuan Zhou discovered something weird.

"System, the dishes are all here. But where is the food?" Yuan Zhou was well acquainted with the system, thus he didn't think the system would make such a small mistake.

The system displayed, "All the ingredients are provided according to the reward and mission according to the lottery the

host draws.”

It was really a concise and simple explanation.

“So there’s no rice, right?” Yuan Zhou asked for confirmation.

The system, nevertheless, had no response at all.

However, witty and smart as Yuan Zhou was, he instantly recalled the ingredients of the Egg Fried Rice, the specially-supplied Xiangshui rice, which in his opinion was rather decent to be used as plain rice.

“Xiangshui rice can be boiled. Then there wouldn’t be any problems like that.” Yuan Zhou blissfully prepared to boil a pot of the rice to taste.

The system displayed, “A kind reminder. Xiangshui rice is not best suited as the plain cooked rice.”

“Ho Ho,” Yuan Zhou stopped and became speechless instantly. So there were only stir-fried dishes but no rice?

“What kind of warm reminder it is? It’s actually a con,” Yuan Zhou supported his forehead and said helplessly.

Having frequently made others helpless, now it was Yuan Zhou’s turn to become helpless from anger due to the system.

After busy cooking all day long, Yuan Zhou felt quite hungry and had no more energy to experiment with the new dishes. Hence he only prepared a bowl of Clear Broth Noodle Soup. After finishing his food quickly, he carried the broth to the Maltese with mixed fur colors as usual. Currently, the relationship between the man and the dog was just like an employment situation.

Yuan Zhou provided some broth which helped the dog to recover from its wounds while the dog came over every night to guard the safety of the restaurant.

# Chapter 85: Jin'ling Cuisine

---

“Ling Ling Ling”

The alarm rang on time. Yuan Zhou got up immediately and finished washing up with his eyes closed before returning to his bedroom and changing his clothes.

“Dong Dong Dong”, Yuan Zhou walked downstairs and raised his head, looking towards the green plants unconsciously, which remained green and fresh, without the slightest change. Speaking of which, Yuan Zhou hadn't looked at them carefully. Therefore, as he thought that, he walked over there and pressed on a white inconspicuous button at the left side.

The board that had appeared the night earlier turned up instantly again. Yuan Zhou stepped onto it and opened the glass enclosure. Then a blast of delicate fragrance instantly came out, along with the dark green color, which made Yuan Zhou feel relaxed.

Under the water channel was the incomparably clear water. It seemed to be still circulating rather than stagnant water. Upon closer inspection, he saw, on the other side of the water channel, a white water pipe. It was much thinner than an ordinary one and quite inconspicuous if one did not observe carefully.

The greens were lined up in perfect rows, their height and thickness being basically similar to each other and each of them standing upright in the water. There were three rows in all,

separated exactly by the same distance. The white roots of the green plants in the water grew separately, without getting entangled with one another.

After watching their growth, Yuan Zhou closed the glass enclosure and got off from the board which automatically folded back to its original place.

He looked at the clock in the main hall. It was 7:15 a.m. thus he decided to cook the Soup Dumplings. This way he would get breakfast and it would also be more convenient.

He then took out the flour and started to knead the dough. The proverb “Practice makes perfect” applied to Yuan Zhou quite well. From what he could recall, his skill of kneading dough had always been rapidly improving. The three necessities of the kneading skill (in which the hands, dough, and basin were all clean) were merely the primary stage. Currently, the dough that kneaded by Yuan Zhou had a better plumpness now, looking shinier and more elastic.

While waiting for the dough to be fermented, Yuan Zhou chopped up the meat stuffing and diced the frozen pigskin kept in the refrigerator.

With a few minutes left, Yuan Zhou pulled off his mask and went to open the door, finding, as expected, Mu Xiaoyun already waiting while standing outside.

“Finished your breakfast?” Yuan Zhou was rarely in a good



mood; thus he asked with an unsmiling face.

“Yes, I did.” Mu Xiaoyun nodded joyfully.

“Good. I will eat my breakfast shortly,” Yuan Zhou nodded and said.

“Eh...” Mu Xiaoyun first spluttered at Yuan Zhou’s reply before asking curiously.

“Boss, do you always speak that way?”

“What’s the problem?” Yuan Zhou had a doubt in his voice.

Mu Xiaoyun looked carefully at Yuan Zhou’s face and realized he still maintained his solemn and reserved expression as if he hadn’t understood the problem.

“Boss, the way you talk always makes people speechless.” After thinking for a while, she mustered her courage and spoke out her thoughts.

“Oh. I’m going to eat breakfast now.” Yuan Zhou did not give an answer that matched the question.

“Ok. Then I won’t disturb Boss.” Mu Xiaoyun obediently took up a dust cloth, which was merely for decoration purposes, and began to wipe the tables and chairs. This was the work the little loli had

actually demanded on her own initiative.

Of course, Mu Xiaoyun did this after her brother instructed her. There wasn't any waiters or waitresses who didn't clean up restaurants; therefore the little loli specially applied for a dust cloth to clean the tables and chairs the next day.

This cloth was a white towel that Yuan Zhou specifically went to buy from a grocery store. It was of medium quality, worth 10 RMB per piece. The quality was of average level but sufficient to be used for wiping the tables. Once it was gotten into her hands, Mu Xiaoyun immediately set out to work.

However, when Mu Xiaoyun wet the towel in a small basin and began to clean, she found that the restaurant was unbelievably clean.

Even the bottom of the table was spotless. Even after Mu Xiaoyun had wiped everything she could reach throughout the restaurant, the white towel was still white, without any change in the color at all. However, there were still some changes to it.

The average-quality towel was not like before anymore. After being washed again, though the white color still remained unchanged, the towel, nevertheless, had begun to shed wool. This was the defect of cotton blended with fibers.

Mu Xiaoyun merely wiped the restaurant randomly during the cleaning as she didn't want to drool in face of the Soup Dumplings cooked by Yuan Zhou.

Even so, when Yuan Zhou poked a hole on the Soup Dumpling to pour the vinegar, the scent was fully inhaled by Mu Xiaoyun's nose.

"Gu Gu," though Mu Xiaoyun already had her breakfast, her stomach couldn't help making such sounds.

She looked around in shame and found that there was nobody around. After that, she stayed away and pretended to be busy working, with her hands on her stomach. Not until Yuan Zhou finished two Soup Dumplings did she come over and stand upright at her usual position.

Yuan Zhou had never given any special notice whenever he developed new dishes; therefore even Mu Xiaoyun barely noticed the newly-developed dishes on the menu just now. However, the prices refreshed her "three outlooks" (outlooks on the world, on life and on values), again. Then following the good habit of "ask when you don't know", she opened her mouth. "Boss, I can understand the other two dishes. But for the dish of Jin'ling Grass, is it really the grass?"

"Yes, it is indeed grass." Yuan Zhou nodded, admitting that.

"Boss, you are so humorous. It should be wild vegetables, right?" Mu Xiaoyun indicated that she knew something about the wild vegetables.

"Good that you know that." Yuan Zhou nodded.

“Boss, did you cook the Soup Dumplings today?” suddenly, a customer came into the restaurant and asked, indicating that the breakfast hour had formally commenced.

During the entire hour, no customers noticed the new dishes. Regular customers basically didn’t look at the menu on the wall. Besides, Yuan Zhou didn’t have the habit of propagating his new dishes.

The slightly longer lunch time was the main point.

“Little Master Yuan, are there any new dishes today?” The grandpa arrived first with a leisure pace. After being absent for a whole week, he came up and asked directly once he arrived.

“Yes, they are on the wall.” Yuan Zhou nodded while pointing at the new dishes added in the menu.

“Ok. Judged from the name, they are all dishes from the southern part of China.” The grandpa took a seat and turned his head to look carefully at the menu.

There were indeed three more dishes added to the menu, and what’s more, the Herbal Tea Eggs that he had eaten once had risen back to its original price.

“Little Master Yuan, it turns out that the Herbal Tea Eggs were truly a special offer,” the grandpa became speechless when he saw

the Herbal Tea Eggs with the unit price of 1888 RMB written aside before asking.

“Yes, you’ve already tried it. This is just its original price,” Yuan Zhou answered humbly.

The reason why he was so humble was naturally because of the temporary mission that he had received out of a sudden.

“An old man like me still prefers bland dishes. So offer me a serving of Jin’ling Grass and a bowl of plain rice.” The grandpa probably knew that Yuan Zhou would definitely charge for the rice, thus he ordered it consciously.

“I’m sorry, I am unable to provide the plain rice now,” Yuan Zhou said with a prim manner.

“Little Master Yuan, how can I have lunch with only dishes but no rice?” the grandpa looked at Yuan Zhou and asked incredulously.

“Eat like this,” Yuan Zhou answered calmly.

“Little Master Yuan, this old man finds that you know nothing about how to do business.” the grandpa’s tone carried some helplessness. This young man had such a superb culinary skills but as for his character, it was too cold.

Yuan Zhou responded with an “Oh”, without giving an

affirmative or negative answer at all. He merely waited for the grandpa to change his order.

“Jin’ling Grass, and the Clear Broth Noodle Soup.” The grandpa immediately changed the dishes to wheat-based food.

“The so-called Jin’ling Grass is a vegetable dish, right?” the grandpa made a detailed inquiry again. He was not fully convinced.

“It’s indeed a vegetable dish.” Yuan Zhou nodded affirmatively.

“If anyone comes to order dishes in a while, just remember them first.” Yuan Zhou instructed Mu Xiaoyun who was standing at the side.

It was actually still early. The grandpa had arrived ahead of others since he didn’t want to squeeze with those people who were rushing to work.

## Chapter 86: A Length Of Green Jade

---

“If anyone places an order later, just remember them first,” Yuan Zhou instructed Mu Xiaoyun who was standing at the side.

“Don’t worry, boss. I have a good memory.” Mu Xiaoyun knew Yuan Zhou was about to cook busily, hence answered immediately.

Watching Mu Xiaoyun stare at the entrance seriously, Yuan Zhou began to prepare the ingredients for the Jin’ling Grass dish. First it was the main ingredient, the dark green plants growing in water.

Yuan Zhou pushed the button and stepped onto the board, heading up to pick the fresh and tender rhizomes.

A serving of Jin’ling Grass basically weighed 125 grams; therefore, Yuan Zhou directly pulled out an entire row of plants, holding them loosely in his hands.

“Little Boss Yuan, is this plant the *artemisia selengensis*?” with his sharp eyes, the grandpa identified the plant and asked directly.

“Humm.” Yuan Zhou nodded without saying anything.

“This plant is said to be edible as a whole but only a small length of it is tasty.” the grandpa also knew of that and even ate it before. Now that he saw this was what Yuan Zhou meant by Jin’ling Grass, he was rest assured.

Meanwhile, Yuan Zhou was attentively picking the vegetables. If it was a local from Jin'ling City who wanted to eat the *artemisia selengensis*, he would pinch off 400 grams of rhizome, leaving only a small length of clean, green, and crisp stem on top of the *artemisia selengensis*. However, Yuan Zhou pulled out more than that. The original 1.25 kilograms of plants in his hands were now left with only 125 grams.

Only one tenth of the plant could be used as an ingredient. Simply put, 50 grams out of 500 grams.

Since the plant was easy to be damaged and to lose moisture, the system provided raw ingredients that were still nurtured and kept in water, not yet harvested.

Yuan Zhou brought up a piece of *artemisia selengensis* that looked fresh and cute due to its vivid green color and directly broke off a small length of the stem on the top. Afterward, he removed the leaves rapidly and placed it in a perforated pottery pot at the side.

Gradually, stems of the exact same length piled up the white pottery pot. After the last piece was pulled off, Yuan Zhou took up the pottery pot and went to the water tank.

The stem tops of the *artemisia selengensis* that had just been pinched off were so fresh and tender that the moisture inside seemed to almost drip out. Yuan Zhou, first, filled a slightly larger, empty pottery pot with water and then placed the pot in his hands into the larger one. Next he took out a ceramic rod with the width of a finger and gently stirred the stems in the pot, cleaning them



slowly.

That way, the damage could be minimized.

The grandpa stood at the side and watched how carefully Yuan Zhou treated the pot of artemisia selengensis. He felt both surprised and also as if it was obvious. If not processed this way, how could the dishes cooked by Yuan Zhou be so delicious?

From the way he processed his ingredients, one could judge the quality of his dishes.

A minute later, Yuan Zhou took up the smaller pottery pot and put it into a plate before beginning to filter out the extra water.

Only after preparing everything did Yuan Zhou turn on the stove and changed to another wok before starting to cook.

One of the benefits of the system was that no matter what kind of wok it provided, they wouldn't have any taste of iron; furthermore, the materials used were rare as well. Despite this being a new one, it was, nevertheless, a wok ready to be used at any time.

The wok was then heated up with a big flame until it started smoking. With a sound of "Zi", Yuan Zhou poured some oil specially used for the Jin'ling Grass dish into the wok and immediately adjusted it to a medium flame. That way, the oil temperature would instantly rise but wouldn't burn the vegetables

once they were poured into the wok.

“Zi la, Zi la,” Yuan Zhou then poured the *artemisia selengensis* inside and began to stir-fry the dish.

The *artemisia selengensis* itself was a perennial herbaceous plant, which had a fragrant flavor. The taller it grew, the stronger the flavor became. However, the flavor of the *artemisia selengensis* for consumption was best not to be too intense; otherwise, it might affect the fresh taste contained.

The system used the seeds of the *artemisia selengensis* on its third year and planted them in the water through the aquatic cultivation techniques, enabling them to grow naturally.

The water was taken from the moisture contained in the clouds and was then turned into water through a scientific process. During the process, no man-made pollution affected it.

*Artemisia selengensis* growing under such circumstances had no smell of earth, dust, or artificial breeding taste.

From pouring the ingredients into the wok to scooping them out into the plate, it only took two minutes to finish cooking the dish. Next, Yuan Zhou began preparing the noodles. With superb skills and a smooth speed, Yuan Zhou finished cooking the noodles in three minutes. He was so fast that the *artemisia selengensis* on the tray still maintained its appearance just like it was scooped out of the wok.

Of course, this was mainly due to the tray provided by the system.

Having taken off the mask, Yuan Zhou set the tray down in front of the grandpa and then said, “Here is your dish.”

“Little Boss Yuan cooked really fast.” The grandpa first gave him high praise before looking at the Jin’ling Grass dish that was just ordered by him.

The round porcelain dish had a white base where a small fish was drawn; its mouth was opened vividly as if it were eating the bright green stem tops of the *artemisia selengensis*.

“The plate is quite interesting and the picture looks so vivid,” the grandpa couldn’t help exclaiming.

What came next into his sight directly shocked the grandpa.

“Is the dish fake?” the grandpa said in surprise while pointing at pieces of the bright green *artemisia selengensis* in the plate.

“I also think it seems to be fake,” standing at the side, Mu Xiaoyun couldn’t help chiming in.

Indeed, the things on the plate now seemed to have no difference from a fake one. It looked more like fake green jades stacked on top of one another. Even some water drops that look like beads were hanging on the surface of the *artemisia selengensis*.

The shiny oil over the surface looked like the brilliance from green jades. It did not seem like a dish.

“Little Boss Yuan sure likes to startle his customer even with a dish of stir-fried vegetables.” The grandpa shook his head and sighed with emotion.

“Just taste it.” Yuan Zhou did not say much and just gestured at the grandpa to taste the dish.

“It looks like to be made of jadeite. Anyway, I have eaten jadeite before,” the grandpa picked up two pieces with his chopsticks and placed it into his mouth to chew up while speaking of that.

The *artemisia selengensis* looked green and fresh, just like the jadeite. It had no flavoring at all on it. When eaten, it first gave off faint fragrance and then the crisp and fresh taste.

With a simple chew, the rhizome was bitten off into the mouth of the grandpa. Then the fresh and tender liquid wrapped inside flowed out, causing the fragrance of the *artemisia selengensis* to become stronger.

The grandpa was not a professional gourmet. After several chews, he directly swallowed them. And then from inside his throat rose the faint fragrance of the plant.

“It’s really very fresh and tender,” while saying that, the grandpa

picked up the *artemisia selengensis* with his chopsticks again, placing it into his mouth. His lunch commenced.

“Gu Dong” watching the grandpa enjoying the meal joyfully, Mu Xiaoyun couldn’t help swallowing her drool quietly.

Speaking of the part-time job here, the working hours and the salary were both satisfactory. The only problem was that she could only see but couldn’t eat in the face of delicious dishes. That was really a torture for the girl, Mu Xiaoyun, who had a normal appetite.

There was no other customers in the quiet restaurant; only the sound of the grandpa continuously picking up and eating the dish echoed throughout the main hall.

There wasn’t much of the 125 grams of raw ingredients after stir-frying them well. Just in a little while, the grandpa ate it all up. The Clear Broth Noodle Soup, nevertheless, sat beside him, untouched.

“Little Master Yuan, the quantity of each dish here is way too little. Is there any possibility to increase the quantity?” looking at the empty plate, the grandpa asked tentatively

“Nope.” Yuan Zhou refused without hesitating.

“Ai, the plate yet looks so beautiful.” The grandpa shook his head in disappointment, and then lowered his head checking the plate

that did not have any juice left.

“Eh? Master Yuan, why is there not even the slightest juice of the vegetables on the plate?” the grandpa found something weird and asked.

“The juice contained in the *artemisia selengensis* itself has all been contained inside,” Yuan Zhou’s explanation could only be well understood by the grandpa, who had finished eating the dish.

Generally speaking, vegetables would inevitably lose the moisture during the cooking process. This included the nutrition it contained as well. No matter how fresh and crisp the dish was cooked, it was the same. However, Yuan Zhou managed to master the skill of containing the moisture in the *artemisia selengensis*.

How miraculous...

## Chapter 87: A Temporary Mission

---

Generally speaking, vegetables would inevitably lose the moisture during the cooking process. This included the nutrition it contained as well. No matter how fresh and crisp the dish was cooked, it was the same. However, Yuan Zhou managed to master the skill of containing the moisture in the *artemisia selengensis*.

“Little Master Yuan, you really have superb culinary skills.” The grandpa nodded.

“Would you like a Herbal Tea Egg today?” Yuan Zhou first nodded, accepting the praise before asking.

“No, thanks. This old man can’t afford it.” the grandpa already noticed that the Herbal Tea Egg had risen back to its original price. It was better not to eat such an expensive egg as it brought about great heartache every time after tasting it.

“The original price represents one’s social status,” Yuan Zhou promoted the dish earnestly.

“This decrepit old man has no social status.” the grandpa shook his head, still refusing.

“Ok. Help yourself, please.” Although he had failed in promoting his dish, Yuan Zhou didn’t get discouraged.

“Pa,” the grandpa suddenly patted on his thigh, “I was preparing

to eat it with the Clear Broth Noodle Soup. How could I have finished eating it so quickly?”

While saying that, he looked at the empty plate beside him with a helpless manner.

“Boss, did you grow the vegetable shoots over there?” seeing that Yuan Zhou had finished his work, Mu Xiaoyun asked in a whisper.

“No, they were already like that when I purchased them,” Yuan Zhou said decisively.

“Oh, so it’s like that. No wonder I didn’t see them yesterday,” Mu Xiaoyun muttered to herself.

“Concentrate on greeting the customers,” standing at the side, Yuan Zhou reminded her.

“Ok, sure, boss,” Mu Xiaoyun answered with a sweet smile on her face.

Yuan Zhou also looked towards the entrance, waiting for new customers to drop by. The most important customer was the super-wealthy Ling Hong since the Herbal Tea Egg was now back to its original price.

The reason why Yuan Zhou got so eager to sell the Herbal Tea Eggs, even going to the extent of promoting it himself, was quite simple.



The rewarded regional cuisine was Jin'ling Cuisine, a subcategory under Su Cuisine, which was one of the eight famous regional cuisines. A typical characteristic of Su Cuisine was that it emphasized on sculpt to match the dish. This also happened to be a weakness of Yuan Zhou.

To prepare the Phoenix-Tail Prawns, the tail of the prawn had to be styled into a tail of a phoenix. The heat control during cooking was not a problem for him, but the most important point was that some sculptings were necessary for the presentation.

Shredding was an easy job for Yuan Zhou but the sculpting was more difficult as he had never specifically learned that.

All these problems weren't noticed by Yuan Zhou at the beginning. Only until the grandpa ordered the new dish of Jin'ling Grass did the system remind him of a temporary mission.

The system displayed, "Considering the host hasn't mastered the sculpting skills required for the Phoenix-Tail Prawns, this new dish is temporarily unavailable for now. A temporary mission is hereby released."

[Temporary Mission] Selling ten Herbal Tea Eggs at its original price within two days

(Only by selling out the Herbal Tea Eggs at its original price can one show one's genuine abilities.)

## [Reward] Sculpting Skills, Medium Part

“System, what does the ‘Sculpting Skills, Medium Part’ mean? Is there an Upper Part and a Lower Part?” Yuan Zhou asked while looking out for more business.

The system displayed, “The Sculpting Skills consist of Upper, Medium and Lower parts. When you finish the mission, you’ll be rewarded with the Medium Part.”

“What do the Upper, Medium and Lower part consist of respectively?” Yuan Zhou asked directly.

The system read, “The upper part is the sculpting for inedible objects; the medium part is sculpting for vegetables; the lower part is for meat dishes.”

“Understood.” Yuan Zhou felt that vegetable dishes were a major category, hence he could produce many different dishes.

“Boss, one serving of Egg Fried Rice Set.” Yuan Zhou was pulled back to reality from the deep thought by the voice of the little loli, Mu Xiaoyun.

“Humm.” Yuan Zhou turned around and went into the kitchen to prepare the dish calmly, just as if he were not the one who stared into space and had to be called twice.

“What’s wrong with Boss Yuan?” Wu Zhou asked in puzzlement.

“I don’t know. Maybe he is thinking about the dishes. After all, some new dishes are available now.” Mu Xiaoyun did her job well. She even started to promote the new dishes.

“New dishes? Let me have a look.” Immediately attracted by the new dishes, Wu Zhou turned his head to look at the price list.

“Tut-tut. It turns out that the Herbal Tea Egg really was on special offer before.” When Wu Zhou first saw on the menu, the Herbal Tea Egg costing 1888 RMB per serving, he sighed with emotion.

“What the hell is the new dish, Jin’ling Grass? Is it really grass?” Following the Herbal Tea Eggs, Wu Zhou saw the name of the new dish that sounded really amazing.

If he were at other restaurants, Wu Zhou would have never suspected that Jin’ling Grass was common grass. Normally, it was merely a kind of wild vegetable that he had never seen before. Of course, things were different in Yuan Zhou’s restaurant. It was probably really grass.

“Not grass. It’s a kind of wild vegetable. Just now the grandpa also ordered this dish. Would you like one serving?” Mu Xiaoyun explained in detail at the side.

“No, not now. I will bring my girlfriend this weekend to taste it.” Wu Zhou shook his head, smiling. Unconsciously, he once again flaunted the intimacy with his girlfriend.

“Here is your set meal,” Yuan Zhou carried the dish to him.

“Thank you. Boss Yuan, which among the new dishes is the most delicious?” Wu Zhou asked curiously.

“Herbal Tea Eggs.” His mind was filled with thoughts about the temporary mission, thus Yuan Zhou subconsciously blurted out.

“Eh...” Wu Zhou had nothing more to say.

“Yes, it’s indeed the Herbal Tea Eggs.” Yuan Zhou even nodded affirmatively.

“No, let’s forget the Herbal Tea Egg first. I’m talking about the three new dishes. Which one taste better?” Wu Zhou emphasized again on the word of ‘new’.

“Vegetable dish, Jin’ling Grass; meat dish, Melt-In-The-Mouth Chicken Feet; feshwater dish, Phoenix-Tail Prawns.” Yuan Zhou said at a moderate speed.

“Boss Yuan, that really makes sense.” Wu Zhou was unable to say anything. What did that differ from saying nothing?

The key point was that he couldn't say Yuan Zhou was wrong. Wu Zhou felt it was better for him to have lunch first, in case he got choked to death.

Yuan Zhou was nevertheless the most depressed one. Again, he had failed in promoting his eggs to the customer. Of course, if he wanted to sell his eggs with such a marketing manner, even the King of Salesman, Joe Girard, wouldn't be able to do so.

During the 2 hours of lunch time, the wealthy man Ling Hong didn't bring several others to queue in the line and entered the restaurant until forty minutes before the restaurant was closed.

"Good afternoon. What would like to eat today?" Mu Xiaoyun greeted him with a sweet smile.

"This little loli is very obedient, huh?" Ling Hong first praised Mu Xiaoyun after he sat down and then asked immediately, "New dishes, right?"

"Right. We have three new dishes today." Mu Xiaoyun had already been accustomed to such kind of praise, as Ling Hong would almost say so every time he came.

"Then offer Tank and me two servings of every new dish, one for each of us; four cups of watermelon juice and four servings of plain rice." Although he was fairly wealthy, Ling Hong had a sense of propriety. It was sinful to waste such delicious dishes.

“I’m sorry, the Phoenix-Tail Prawns cannot be served for now.” Yuan Zhou first explained.

“Why?” Ling Hong asked in puzzlement.

Normally, any dish on the menu could be cooked by Yuan Zhou as long as the customer didn’t violate Yuan Zhou’s rules. It was Ling Hong’s first time being refused.

“It’s written on the menu.” Yuan Zhou pointed at the price list, showing to them the conspicuous words “Not available temporarily” after the name of the dish, Phoenix-Tail Prawns.

“It really is true.” The several people turned their heads and saw it.

“Hey, the Herbal Tea Egg is now at the original price. You brat, treat us to that dish right now.” suddenly Tank shouted in blissful surprise.

“Really?” Ling Hong raised his head, taking a look at the Herbal Tea Eggs on the top of the menu, finding it to be true.

“Ok. Then offer us four Herbal Tea Eggs, three servings of the new dishes and four bowls of plain rice,” Ling Hong ordered the dishes again.

“Sorry, plain rice is unavailable for now.” Yuan Zhou was very happy to sell the Herbal Tea Eggs without any effort. However, he

still didn't have plain rice.

Serving dishes only without plain rice! Such thing could only happen in Yuan Zhou's restaurant.

"Boss Yuan, it's very easy to lose friends this way," Ling Hong said directly.

"It won't happen. Because I'm so handsome and can cook, moreover, cook well." Yuan Zhou said in a prim manner.

"Ho Ho." Ling Hong expressed his admiration to Yuan Zhou talking nonsense with a prim manner

"Then change the plain rice into four bowls of Egg Fried Rice." This time, it was still Tank who ordered other dishes.

"Ok. One moment, please." Yuan Zhou said.

## Chapter 88: Precautions Needed for Melt-In-The-Mouth Chicken Feet

---

Currently, the God-Tier Egg Fried Rice was as simple as 1 and 1 to Yuan Zhou. He was obsessed with the delightful feeling that came from cooking a perfect Egg Fried Rice.

However, among the three new dishes, the Jin'ling Grass had to be treated carefully. He did not have any assistants; therefore, Yuan Zhou had to finish all the necessary work by himself. Of course, Yuan Zhou also enjoyed the entire process.

When the system provided Yuan Zhou with unparalleled culinary skills, it also gave him the mindset of pursuing perfection.

Now, Yuan Zhou couldn't bear to use any imperfect methods of preparing the ingredients anymore. Besides, the Jin'ling Grass needed even more careful preparation, as the slightest bruising would affect the subtle taste of the dish.

If Yuan Zhou had lived during the ancient times, he would probably be Zhu Geliang (a loyal and capable minister of a kingdom during ancient times), one who always saw to everything himself and, in the end, died from fatigue. Fortunately, he was merely a chef, more specifically, a chef in his own restaurant, who had flexible hours and was free from any risk of dying from fatigue.

The Melt-In-The-Mouth Chicken Feet was even more troublesome to deal with. Therefore, Yuan Zhou carried out the Egg Fried Rice and Jin'ling Grass first, letting Mu Xiaoyun carry



them to Ling Hong.

“These are the dishes you ordered. Help yourself, please,” Mu Xiaoyun said after she served the dishes to them.

“These are truly three plates of verdant and refreshing grass...” the good-looking Ji Lian who liked rock music said with exaggerated words.

“Boss Yuan, are these three plates of grass?” the man called Octopus had a rather straightforward character, thus he asked directly.

“I believe it’s some kind of wild vegetable.” With a sharp contrast between his appearance and his character, the muscle man Tank revealed an interested expression on his face.

On the other side, Yuan Zhou was placing the chicken feet into the pressure cooker before stewing it with high heat. After covering the cooker carefully, he turned around and responded.

“It’s not grass, it’s a kind of wild vegetable,” Yuan Zhou answered in an affirmative tone.

“Boss Yuan, it looks like you added nothing to the dish. Don’t tell me you didn’t cook it and just served it to us like that?” Octopus still wasn’t moved even in the face of Jin’ling Grass which had a great outward appearance.

It appeared so verdant, without any traces of being fried or having flavourings added to the dish. Apart from the small fish painted on the white bottom of the plate, there wasn't even any juice left on it at all. That made Octopus convinced that the dish was raw.

Uncooked wild vegetables were never an option to him as they usually had a special flavor. He could barely eat cooked wild vegetables if flavorings were added but for the uncooked ones, he had never thought of eating them.

“I know you don't eat uncooked vegetables at other places. But don't you understand this is the restaurant of Boss Yuan?” Ling Hong uttered directly.

Basically, they all believed that the dish was raw. Originally, Yuan Zhou was very careful and meticulous while preparing the ingredients of the Jin'ling Grass. When he stir-fried it, however, the speed was rather fast. Those several people can't possibly keep their eyes on Yuan Zhou cooking all along.

“It's not uncooked. I have already stir-fried it,” Yuan Zhou told them in due time at the side.

“Really?” Octopus showed a suspicious look. Judged from its appearance, the Jin'ling Grass really seemed like some wild vegetables that were processed and then directly served to them, no matter how great it looked.

Yuan Zhou didn't explain anymore, only signaling that they

would understand once they ate it.

Tank, who was seated by the side, reached out his chopsticks to pick two pieces up and then put them into his mouth directly.

Immediately, a refreshing and smooth taste filled his mouth. The instant he bit down, the characteristic fragrance of the *artemisia selengensis* was blended along with the taste and flavor. Tank didn't even tell Octopus that the dish was indeed cooked before he started gobbling it down.

"It looks like the taste is fantastic." Being of quick eyes and deft hands, Ji Lian likewise joined them in eating.

"Try it, Octopus." Ling Hong was not content to lag behind, hence also picked up his chopsticks to begin eating.

Octopus looked around himself from left to right, finding that the several people were all immersed in the bliss of the Jin'ling Grass. Thinking of the ever-wondrous culinary skills of Yuan Zhou, he felt that the dish deserved a try even if it was uncooked. Therefore, he no longer held back and just started to eat it. Of course, he merely picked up one piece of *artemisia selengensis*, tentatively.

After swallowing the single piece, the four friends all fell into the war over delicacies, competing their speed, precision and courage.

On the other side, the pressure cooker used could shorten the

cooking time. Ten minutes later, Yuan Zhou returned to the kitchen. Once he uncovered the pressure cooker, an amazing scent swept past him.

“Wow, what an alluring fragrance of meat.” With his sharper eyes and defter hands, Ji Lian picked up the last piece of the *artemisia selengensis*. Then, with a simple sniff, he said happily in surprise.

“Indeed, it’s tempting.” Ling Hong loved to eat meat very much, hence agreed with Ji Lian

“I haven’t eaten any meat in a long while.” Octopus looked eagerly at Yuan Zhou and just waited for Yuan Zhou to serve the dish to them.

“Same. After eating here, I rarely drop by other places for food,” Ling Hong said, agreeing.

“Let’s just wait and then eat.” Tank appeared to be the calmest.

“This is the dish, Melt-In-The-Mouth Chicken Feet, for the four of you.” Yuan Zhou personally carried the tray up to them, along with four Herbal Tea Eggs.

“Don’t bother, Boss Yuan.” while saying that, Ji Lian directly reached out to grab the plates. The other three people started to follow as well when they saw that.

At that time, Yin Ya happened to enter the main hall.

“Where does this fragrance come from?” Yin Ya twitched her exquisite nose and asked.

“A new dish. You haven’t been here in quite a while.” Yuan Zhou’s eyes brightened up when he saw Yin Ya. Then he said with his usual serious expression.

“Boss Yuan, your business is getting better and better. I have been outside queuing for almost 20 minutes,” Yin Ya smiled and sat down while saying that.

“No choice. Your dishes are way too expensive. As an ordinary employee, I can’t afford them.” Yin Ya joked with Yuan Zhou while smiling happily.

“I don’t think so. The dishes are merely of average price.” Yuan Zhou really felt that for this kind of ingredients, the price wasn’t expensive at all.

“Fine, your skills really do demand for this price.” Eventually, Yin Ya understood that Yuan Zhou didn’t get her implied meaning at all.

“Today is the day I get my salary. I would like to eat something tasty. What are they eating?” Yin Ya asked curiously.

“Melt-In-The-Mouth Chicken Feet, a new dish,” Yuan Zhou

answered honestly.

“Looks like you have created many new dishes. I have got to take a look.” Yin Ya smiled and looked back at the menu.

A person’s conventional train of thought was to first notice what they wanted to see. For example, Yin Ya wanted to eat the Melt-In-The-Mouth Chicken Feet dish at that time, hence she would definitely notice this dish first under such circumstances.

Yin Ya’s face originally had an expression of delight; however, the smile dimmed instantly.

“Boss Yuan, what do you mean by the words behind the dish on the menu?” Yin Ya asked calmly.

“Exactly what it means. Girls cannot order this dish alone.” Yuan Zhou answered clearly.

Melt-In-The-Mouth Chicken Feet, 588 RMB /serving. (Males can order two servings every day and females can only order half a serving. This dish cannot be ordered alone for females.)

Such words to Yin Ya felt like discrimination against females.

“Why can’t I order it alone? There must be a reason.” Yin Ya asked with in a strong tone.

“You might as well get a companion and order the dish together for a try. You’ll know the reason after you taste it.” Thinking after a while, Yuan Zhou proposed a reliable suggestion.

“What if I insist on ordering it alone?” Yin Ya acted perversely, appearing rather seriously.

“No,” Yuan Zhou refused her with a firm manner.

She realized Yuan Zhou didn’t seem to be joking after checking his expression carefully, thus she could only give up. However, for the dish Melt-In-The-Mouth Chicken Feet, she would manage to eat it by all means today.

She took out her telephone and immediately called one of her colleagues, the short-haired girl who had been here once.

“Hi, Xiaochen. Come to the nameless restaurant for lunch. My treat,” Yin Ya said mildly.

The voice from the other end of the telephone was fairly low. Yuan Zhou could only hear some segments of “too many bonuses” and “so generous” while they were talking.

Seeing that Yin Ya really called another girl to come eat together, Yuan Zhou didn’t worry anymore. He just waited at the side with his arms folded across his chest.

Due to some problems with the ingredients, females were unable to eat the Melt-In-The-Mouth Chicken Feet dish...



## Chapter 89: Misunderstanding Cleared Up

---

“Hi, Xiaochen. Come to the nameless restaurant for lunch. I offer to treat,” Yin Ya said mildly.

Having finished making the call, Yin Ya said indifferently to Yuan Zhou, “So can you tell me the reason now?”

“Wait a moment. You’ll know after you savour it,” Yuan Zhou still answered in a moderate speed.

“Do you have prejudice against females?” Yin Ya asked with a serious look.

“Of course not. My mum is a woman. I have great respect for females.” Immediately, Yuan Zhou took a stand.

“Are you sure?” Yin Ya asked while pointing at the line of “half a serving per day for females” written at a conspicuous place on the menu.

“Quite sure.” Yuan Zhou nodded affirmatively.

“Ok. I’ll wait for your explanations.” Yin Ya nodded, temporarily letting Yuan Zhou go.

One could not blame Yin Ya for making a fuss. As a female directors’ assistant, she would inevitably bump into various people

who discriminated against females. Of course, they were all civilized and wouldn't say that out verbally but it still could be noticed from their behaviors.

However, Yuan Zhou was a little special in Yin Ya's heart. He can cook and was good-looking with a sense of maturity, hence he was rather attractive. Besides, she was formerly a regular customer and thus naturally didn't wish that Yuan Zhou had such ideals.

During the process, Yuan Zhou made another two deals. Just as usual, he went up to them to promote his Herbal Tea Eggs and failed for both, as expected. The wealthy guy Ling Hong was still eating the chicken feet blissfully and had no time to notice the Herbal Tea Eggs that were emitting a puff of smoke.

It was pleasing to be treated to a meal by somebody, especially by the pretty director assistant, therefore Xiaochen ran quite fast. Even if she had started his lunch, she dropped it without any hesitation.

First, the director assistant was a fairly ingenious post. Next, Yin Ya was a pretty girl, and moreover, an agreeable pretty girl. Finally, it was just Xiaochen's objective to be able to have meals in Yuan Zhou's restaurant.

Due to the extremely high price, it was merely an objective for her temporarily.

"Yin Ya, thank you so much," Xiaochen said while walking straightly to Yin Ya and sitting beside her.

“You are welcome. I have just ordered a dish of chicken feet. Go and see which dish you like?” Yin Ya said mildly.

“Ah, there are new dishes. Can I order a new dish?” Xiaochen first looked at the menu and then at Yin Ya.

“Sure, why not?” Yin Ya agreed, nodding and smiling.

“Then give me the Jin’ling Grass and Egg Fried Rice, alright?” Looking at the menu, Xiaochen showed a gentle manner.

“For me, I’d like to order the Clear Broth Noodle Soup and Melt-In-The-Mouth Chicken Feet, one serving for each.” Yin Ya intentionally emphasized on the words “one serving” while looking at Yuan Zhou.

“No problem. Wait a moment, please.” Yuan Zhou nodded and agreed, heading back to prepare the dishes.

Yuan Zhou first prepared the chicken feet and then placed them into the pressure cooker. Only after that did he begin to cook the other dishes.

This pressure cooker could shorten the necessary time from 40 minutes to 10 minutes. That way, Yuan Zhou would have sufficient time to prepare other dishes.

The ten minutes passed by in moderate speed. These jobs did not need any special skills thus Yuan Zhou had completed them rather smoothly. Some culinary skills could be used for presentation; however, the current few dishes required none of those skills.

The Melt-In-The-Mouth Chicken Feet that was carried to Yin Ya was loaded in a rectangular plate with the bluish white base on which begonias were painted. There were a total of 6 chicken feet placed neat and tidy on the plate. They all had a shiny, brownish, red color; the skin was slightly wrinkled; each of them appeared plump, with a well received outer appearance.

The pointed claws at the top of each feet were all neatly trimmed. Although there was no flavoring scattered over the feet, waves of the fragrance, nevertheless, filled her nostrils.

“This new dish looks fairly delicious,” Xiaochen said with a bright smile.

Seated at the side, Yin Ya found nothing special about the chicken feet compared to ordinary ones. Of course, the chicken feet here were comparatively smaller, only around two third of the size of an ordinary chicken feet.

“What’s the difference?” Yin Ya frowned and asked directly.

“Please savour it.” Yuan Zhou shook his head and then reached his hands, gesturing for her to eat first.

“Alright.” Yin Ya had no choice but to taste them before she could say anything.

“Xiaochen, let’s start the meal now.” Having greeted Xiaochen politely, Yin Ya then began to pick up the chicken feet with the chopsticks and started to eat.

As the name Melt-In-The-Mouth Chicken Feet suggested, it would melt upon being sucked, unlike other ordinary chicken feet which were rather chewy. Yuan Zhou had prepared it to its utmost perfection. The skin of the ordinary chicken feet would definitely have a rough texture after being fried in high-temperature and then being braised.

The chicken feet that had barely been stuffed into Yin Ya’s small mouth, however, had a totally different feeling. It looked shiny with the luster of oil but once it entered the mouth, it actually gave off a refreshing icy snow taste out of nowhere.

The two contradictory tastes were just like a warm ice cube being stuffed into the mouth. The exterior part was soft, crisp, and tender, as well as fresh and delicate. It tasted incomparably delicious along with the sauces. The best part was that the chicken feet, like its name, melted upon entering the mouth. Just as Yin Ya prepared to spit out the bones, she found it to be unnecessary.

After the flesh on the claws were eaten up, the bones inside became totally exposed. When she gave a bite to the bones, it brought about tender and crisp mouthfeel, as if they were the delicate young bones. With a simple bite, an icy cold taste infused her mouth.

Inside the bone was the bone marrow that was still hot. Along with the hot bone marrow and delicious icy cold bone, Yin Ya finished eating a whole chicken foot in only two or three bites.

At that moment, Yin Ya finally understood why a female could eat only half a serving every day. However, in the face of the delicacy, of course she would eat it first before considering other affairs.

Having picked up another chicken feet, Yin Ya didn't put it wholly into her mouth, instead she merely kept it between the chopsticks and sucked it lightly. Only then did the Melt-In-The-Mouth Chicken Feet reveal its real appearance.

The chicken feet held by the chopsticks had only bones left. This bone was actually as clear as a crystal jade. One could even see the glimmers of gold inside the bone marrow. The chicken feet looked like a work of art

“So that's the reason why.” Yin Ya muttered to herself.

“Slurp Slurp,” Yin Ya stuffed the chicken feet back into her mouth and once again continued sucking. This time, she felt even more sure.

A stream of cold could be felt to emit from her body, the kind of cold that penetrated the heart. The feeling was pure, like a snow lotus on top of a towering mountain.

Yuan Zhou had already asked about the problem with the system-supplied chicken feet early that morning. The reason why females cannot eat large amounts of the chicken feet dish was very simple. It was because of cold. Girls were Yin types, thus eating cold things were bad for their body, even more so because these chickens were reared by the system using a special method.

The system displayed, “The chicken used is the beautiful, delicious, and nutritious Royal Empress Chicken.

“The chicken wears exquisite phoenix crown over its head and is covered in black and white feathers, a born beauty. Therefore, it was named by the British royal family as the Royal Empress Chicken. Formerly, it was only used for admiring and for the use of emperors in the palace, and rearing by the common folk was forbidden.”

“The system selects Royal Empress Chickens that grew in the wild and chooses the strongest chick embryos even before they hatch, and then puts them in icy and snowy surroundings to incubate.”

“That can’t be true. Isn’t constant temperature required by the incubation of eggs?” Yuan Zhou showed an obvious manner of “Even if I read little, you can’t cheat me”.

The system displayed, “The best temperature suitable for the incubation is carefully observed in the snowfield until the chickens of the first generation hatch. Three generation later, the Royal

Empress Chickens have become accustomed to the snowy surrounding and will walk around with its feet immersed deep in snow every day. The exterior skin will evolved to become extremely thick in order to protect the bones of the chicken's feet.

“As the habitat of the chickens is extremely cold, the chicken bones absorb the intense cold air and thus have a unique taste. But for females, excessive consumption is not recommended.”

The last sentence of the system was just the reason why Yuan Zhou had that rule on the menu, no matter how nice it tasted.

On the other hand, Yin Ya also found there seemed to be a blast of cold air going straight into her body after consuming the chicken feet. Although she felt comfortable, it was nevertheless truly too cold for females.

So this was the real reason.



# Chapter 90: A Different Dimension

---

Yin Ya didn't even raise her head until she finished eating up the last chicken feet. She looked at Yuan Zhou, "Boss Yuan, I'm sorry to have misunderstood you. But those words really will cause misunderstandings by anyone who reads them."

"Humm." Yuan Zhou nodded, indicating that he understood. However, he had no intention to revise those words at all.

"Then will you revise it a little bit? I can help offer some ideas." Yin Yi felt slightly embarrassed for having doubted Yuan Zhou just now, and suggested after thinking for a little while.

"No need." Yuan Zhou nevertheless squarely refused.

After all, Yuan Zhou believed he had made it quite clear and it couldn't be clearer.

"Time's almost up. Hey, guys still waiting for lunch, please come back later in the evening." after checking the time, Yuan Zhou said to the several customers in the back of the queue.

"Boss Yuan, when can you lengthen the business hours? This isn't nearly long enough." one of them grumbled while leaving.

"Exactly. Please, increase your business hours." someone chimed in.

“Sorry, I have some other work to attend to.” Yuan Zhou said in all seriousness.

“Boss Yuan, you can hire more people to be assistants. This way you can cook much faster.” a customer had a burst of inspiration and immediately brought out this seemingly reliable idea.

“I don’t like people entering my kitchen.” Yuan Zhou shrugged his shoulders.

“Boss Yuan, you’ll probably lose friends that way.” Ling Hong said leisurely at the side.

“Nope, I’m handsome and can cook, moreover, cook well.” Yuan Zhou answered the same as usual.

“That really really makes sense, Boss Yuan. I don’t even know how to respond.” Octopus said helplessly, feeling speechless with Yuan Zhou.

Seeing they were unable to persuade Yuan Zhou, the remaining several customers had no choice but to go to other restaurants to have their lunch

“Ho Ho”, the wry smiles of Ling Hong expressed the consensus of most customers.

“The Herbal Tea Eggs are going to get cold.” Yuan Zhou said dumbly.

“Oh, yeah. We haven’t eaten the Herbal Tea Eggs yet.”, Ling Hong quickly recalled the Herbal Tea Eggs worth 1888 RMB each.

He pulled the small plate to him and then started to eat the egg. Of course, some necessary complaints were nevertheless inevitable.

“Boss Yuan, it’s so expensive already. Couldn’t you at least peel the eggs?” looking at the brownish red Herbal Tea Eggs, Ling Hong complained speechlessly.

“Food should be made by one's own hands, only then will it taste better.” Crossing his arms, Yuan Zhou adopted a leisurely look.

“Alright.” the several friends including Ling Hong began to eat the Herbal Tea Eggs.

The eggshell was quite easy to peel, as usual. Basically, a small opening on the eggshell could peel it off completely.

After finishing the peeling, the four friends sat dumbfounded for a while, then looked at each other.

“Is this a mountains-and-waters painting?” Ji Lian asked doubtfully.

“The paintings on the four eggs are different from each other and

are all intact.” Octopus placed the four Herbal Tea Eggs together and then said in disbelief.

“That’s true. Look, the painting on my Herbal Tea Egg looks like an isolated peak, almost reaching the clouds. Ling Hong, yours is like a person boating in a river. How miraculous!” said Tank, after a careful observation.

“Exactly. They’re all like pristine egg carving art and have a fragrant flavor, as well.” Ling Hong inhaled before saying that.

“Let’s have a taste.” Ji Lian directly picked up the Herbal Tea Egg with the chopsticks and then started to eat it.

“This guy always does this. No matter what the artwork it is, it won’t have any good ending in your hands.” Ling Hong said, speechlessly.

“Whatever artwork it is, it’s nevertheless for eating. Besides, it smells so tempting.” Octopus likewise began to enjoy his own Herbal Tea Egg.

“Forget it. Let’s eat too.” looking at Ling Hong, Tank said.

“Ok.” Ling Hong also agreed. The several people then began to eat the delicious Herbal Tea Eggs.

Regarding the taste of the Herbal Tea Eggs, the enjoying expression on their faces demonstrated everything.

An Herbal Tea Egg was truly not big. It was easily eaten up within 5 minutes no matter how careful and slowly one chewed and swallowed.

“How is the taste? What about ordering another one for supper? Yuan Zhou asked with a plain tone.

“Please, let me first finish swallowing the last piece of the egg in my mouth.” Ling Hong had actually already swallowed it. He was merely savouring the aftertastes of the fragrant tea and the egg.

“Ling Hong, shall we order another Herbal Tea Egg for dinner? Octopus asked in due time, appearing much experienced.

Though neglectable, faint smile was revealed on the rigid face of Yuan Zhou.

“Your treat?” Ling Hong asked directly.

“Ling Hong, you are the genuinely wealthy man, so please show a generous manner to us. A mere Herbal Tea Egg! It’s not good of you to be so mean.” Octopus said primly as if Ling Hong would have done something awfully wrong if he didn’t offer this treat.

“No, I’m poor recently. You offer to treat. You made a big deal recently, didn’t you? You haven’t treated us to a meal, so it’s the right time.” Ling Hong answered, not showing any trace of politeness.

“Tank and me, we poor people just wait to eat. We don’t care which of you two guys offer to treat. Of course, Octopus has sufficient reasons to do that.” Ji Lian smartly took Tank as his ally.

“Humph, as you guys please.” Tank indicated that he would only wait for someone else to pay.

“These two annoying brats.” Octopus grumbled unhappily.

“Octopus, it’s your turn to treat this time.” Ling Hong said delightfully.

“Ok, come here in the evening for the meal.” Octopus had a straightforward character. He was just making jokes just now. Once things got cleared up, he immediately agreed.

“Ok, great. Let’s go.” Ling Hong then walked out of the door, leading the way.

On the other side, Xiao Chen and Yin Ya likewise had barely finished the meal.

“Thank you. Let’s go, Xiao Chen.” Yin Ya first thanked Yuan Zhou and then turned around to talk to Xiao Chen.

“Mm, we’re leaving, Boss Yuan.” Xiao Chen had gotten a casual character. Following Yin Ya, she left after saying that.

Right now, only Mu Xiaoyun stayed in the restaurant. Yuan Zhou looked at the used bowls and dishes on the dining tables and then said, “Xiaoyun, you can leave now. Don’t be late in the evening.”

“The bowls and plates haven’t been cleared up.” Mu Xiaoyun looked at the used dinnerware on the tables hesitantly.

“No need. You can go now.” Yuan Zhou waved his hands at her and then carried the used dinnerware back to the kitchen.

Once Mu Xiaoyun left, Yuan Zhou shut the door and first checked the status of the mission.

[Temporary Mission] Selling ten Herbal Tea Eggs at its original price within two days

(Only by selling out the Herbal Tea Eggs at its original price can one prove one’s genuine abilities.)

[Reward] Sculpting Skills, Middle Part

[Mission status] 4 / 10

“Seems I need to make more efforts to promote the Herbal Tea Eggs.” Yuan Zhou muttered to himself while looking at the mission

status.

As a result, customers eating here for supper surprisingly found Yuan Zhou was exceptionally talkative today. The most frequently asked question was whether they would like to eat the Herbal Tea Eggs, as if he was promoting the dish. Yet, he said nothing else when the customer refused him, most importantly, the expression on his face was still the never-changing seriousness and earnestness.

They enquired Mu Xiaoyun with their eyes one after another about what had happened. However, Mu Xiaoyun was also unaware of the reason.

While all customers were queuing and waiting, a girl suddenly rushed into the restaurant rashly. She was dressed in a sailor suit, the sort in comics and anime, and had a high ponytail, looking rather pretty with youthful energy.

“Boss, I heard you cook Golden Egg Fried Rice.” disregarding the surprised gazes of others behind her, she asked Yuan Zhou squarely.

“Yes.” thinking for a while, Yuan Zhou felt his God-Tier Egg Fried Rice also could be called Golden Fried Rice, thus he nodded.

Upon hearing that, the young girl immediately shored up her body with the hands supporting on the table and said excitedly with a twinkle in her eyes, “Boss, is Liu your surname?”



“No, it isn’t. without a trace, Yuan Zhou took a step back. He didn’t seem to be accustomed to such enthusiasm.

“Then the surname of your master must be Liu.” while saying that, the young girl nodded with an affirmative tone, the ponytail swinging with a nice-looking curve.

“I’m sorry, I don’t have a master. Young girl, please go stand in line.” Yuan Zhou answered with a solemn manner on his face.

“Don’t worry, everybody. I won’t eat, I just want to ask some questions. I’ll finish very soon.” the girl put the hands together devoutly and then said to customers in line behind her with a cute look.

# Chapter 91: Principle Of Not Wasting

---

“Don’t worry, everybody. I won’t eat, I just want to ask some questions. I’ll finish very soon.” the girl put the hands together devoutly and then said to customers in line behind her with a cute look.

“It’s fine, it’s fine, go ahead and ask.” a man aged 40 or so said generously. Meanwhile, he graciously walked to the end of the line and queued again.

He might have recalled her daughter, or might not.

“Thank you, uncle.” the young girl bowed politely to express her gratitude.

This way, people behind him in line had no more dissenting opinion.

However, Yuan Zhou frowned, not in a mood to answer questions from anybody.

“Uncle, then is Liu the surname of your father? Is your mother a female celestial?” the mouth of the young girl was like a machine gun, asking a succession of questions continually.

Crossing his arms against his chest, Yuan Zhou waited until the young girl finished asking and then answered, “No. What do you want eat?”

“Ehh? Boss, why won’t you answer my questions?” the young girl looked at Yuan Zhou persistently.

“The menu is written on the wall behind you. Tell her after you choose your dish.” reaching out his hand and pointing at Mu Xiaoyun, Yuan Zhou walked away to other places to greet his customer.

“Wow, how lovely you are! Are you his daughter? I know, your ancestral home must be Guangzhou.” with her sight following Yuan Zhou’s hand, the young girl saw the pretty Mu Xiaoyun standing there and immediately shouted in surprise.

While turning around at the side, Yuan Zhou staggered instantly and almost tumbled.

His daughter? Come on! He was only 24? How could he have a daughter that was 16 years old?

Expressionlessly, he looked at the floor and again at his shoes and then began to talk to the system, “System, the floor provided by you is unexpectedly slippery?”

The system, nevertheless, didn’t respond to him at all.

“Dong Dong Dong” the girl wearing the sailor suit walked up to Mu Xiaoyun in quick steps and looked up and down at her.

“Excuse me, what would you like to eat?” Mu Xiaoyun was not used to this. She took a step back and asked carefully.

“Is your nickname Du Du?” the girl wearing the sailor suit brought out another new name, one after another.

“No, my name is Mu Xiaoyun.” she revealed an embarrassed look on her face.

“What? It’s not?” while speaking, the girl looked around between Yuan Zhou and Mu Xiaoyun.

“What would like to eat?” in Mu Xiaoyun’s mind, though this older sister looked beautiful, her brain seemed to be abnormal.

“Where is the menu?” the girl wearing the sailor suit finally said something that Mu Xiaoyun could understand.

In a hurry, Mu Xiaoyun pointed at the wall behind them and then said, “This is the menu.”

“Ok.” the sailor uniform girl looked at the menu while scratching her head. As she read, she also talked to herself, “There isn’t any? What’s Jin’ling Grass? Is it from a new episode?”

“Boss, please, just tell me if your hometown is in Guangzhou.” the young girl wearing a sailor suit showed a begging manner.

“No.” Yuan Zhou was still entangled with the face problem and thus answered inadvertently. He never looked at the face of the young girl.

He was annoyed, very annoyed.

“Fine, but I think you must have something to do with Liu Angxing or Master Di. I’ll find out eventually.” the young girl then ran out of the restaurant even before she finished speaking.

Not until Yuan Zhou’s restaurant was out of her sight did she pat on her bosom and sighed with emotion, “Luckily I run fast. This restaurant is so deceitful. But I really want to savour the Golden Fried Rice.”

“Ha Ha Ha”, at that time, Wu Hai burst into laughter, unkindly.

“What are you laughing for?” Yuan Zhou looked at Wu Hai doubtfully.

“She’s your daughter, ha ha ha. Boss Yuan, your appearance is ahead of your age.” Wu Hai said while trying to hold back his laughter.

Yuan Zhou looked at Mu Xiaoyun subconsciously and then said with a serious expression, “I need to study some new dishes for the coming several days, so I won’t open the restaurant for business in the morning.”

While saying that, he repeated to the customers who were queuing outside, again.

Instantly, Wu Hai became speechless.

“Boss Yuan, you’re not so narrow-minded as to take revenge in this way, are you?” Wu Hai looked carefully at Yuan Zhou’s face and asked in doubt.

“No.” Yuan Zhou denied as if by oath.

“I feel like it looks like that though. What is it that you can only study in the morning?” Wu Hai showed a manner of disbelief.

“I feel greatly inspired in the morning.” still, it was seriousness and earnestness shown on his face. He showed the same expression.

“Alright. How many days are needed?” thinking that the inspiration indeed came irregularly when he himself was painting, Wu Hai decided to take the second best choice and asked.

“I’m not sure.” Yuan Zhou glanced at Wu Hai and said.

“No, you should at least give us an approximate time. Otherwise, what shall we do for the breakfast?” Wu Hai was trying to stir up the emotions of everyone in the restaurant.

“There’s no certainty.” still the same, Yuan Zhou stayed serious while saying.

“Boss Yuan, for this old man’s sake, tell us please.” the grandpa also chimed in at the side.

“It’s should be two or three days.” looking at the grandpa, Yuan Zhou gave them an ambiguous answer.

No matter how they asked afterwards, Yuan Zhou gave no more responses.

Three hours is not long. There were only 20 minutes left before the restaurant closed. Just when Yuan Zhou thought the mission could only be completed the next day, there entered a man from outside.

A slender man that was dressed in a suit and looked steady and introverted, with a certain proud expression on his face.

Holding a soft genuine leather briefcase in his hand, the man chose the farthest seat from the kitchen along the curved table and sat down after he came in. Then he looked around the interior surroundings and revealed a discontent expression, frowning. However, he was a well-educated person, and hence didn’t say anything about it.

“Sir, what would like to eat today?” Mu Xiaoyun asked politely.

“You’re a child laborer.” the man frowned more severely.

“I’m merely doing a vacation job.” Mu Xiaoyun answered whenever being asked.

The man nevertheless didn’t talk to Mu Xiaoyun anymore. He put the briefcase on his leg and sat upright before he said to Yuan Zhou politely, “Please could I bother you to serve me one of each of the dishes that you have.”

“I’m sorry, please check the menu first.” Yuan Zhou answered calmly.

After all, Yuan Zhou had already seen such kind of wealthy person who liked posturing once, like Ling Hong.

“I know about the prices and don’t need to check. Just serve me each of these dishes.” though containing politeness, what he said was actually not that modest as the proud expression on his face intensified.

“Anyone that wastes any dish will be blacklisted and won’t be served any more forever.” Yuan Zhou said calmly while crossing his arms against the chest.

The scene was like two calm and reserved persons competing in acting skills.

Mu Xiaoyun stayed at the side and was dumbfounded by them.



“It’s fine. Please hurry up, boss.” the man paid little attention to Yuan Zhou’s words. He raised his wrist and checked the time on the watch and then urged Yuan Zhou.

“Ok, one moment, please.” Yuan Zhou directly stood up and began to cook.

As a chef, the happiest thing for him was to “see the bottom”, as in to have all the dishes served be eaten up, revealing the bottoms of their plates. Yuan Zhou as a chef wouldn’t want to see his elaborately cooked dishes wasted.

Therefore, the rule of not wasting food was laid down according to Yuan Zhou’s requirement after he obtained the Jin’ling Cuisine reward.

This time, Yuan Zhou carried each of the dishes ordered onto the table, one by one. The man, however, didn’t show any intention to move the chopsticks and taste the dishes, sitting with great composure.

Within 13 minutes, Yuan Zhou cooked all the dishes ordered and then carried them all in front of him.

“Your dishes are all here.” Yuan Zhou reached out to signal that the dishes were all ready for eating.

The man took out a wooden box from his briefcase and opened it

with a “Pa” sound. Afterwards, he said, “Actually, I have heard from others that your dishes are awfully delicious before coming here.”

Yuan Zhou maintained his composure and showed a calm manner, as if he weren’t curious about who introduced him here.

Of course, Yuan Zhou really wasn’t curious at all, as the temporary mission had been declared completed. He only waited quietly to shut the door and obtain the reward.

“Whether or not it’s actually delicious is yet to be known. It was cooked fairly fast.” while saying that, the man began to pick up the vegetable dish, the Jin’ling Grass, with the chopsticks to eat. His dining etiquette was both refined and reserved.

## Chapter 92: Carved Dishes

---

“Whether or not it’s actually delicious is yet to be known. It was cooked fairly fast.” while saying that, the man began to pick up the vegetable dish, the Jin’ling Grass, with the chopsticks, to eat. His dining etiquette was both refined and reserved.

“Please take your time and savour the dishes.” Yuan Zhou said quite calmly, not swayed by the man.

The man didn’t pay much attention on Yuan Zhou’s words. Without noticing anything else, he simply began to eat, but with only a bite for each dish.

A dozen delicate dishes. The man only gave each one a single simple bite, even though the blissful expression on his face was clearly seen by others.

He set down the chopsticks and gently opened his mouth, “Indeed, these dishes deserve to be called superb delicacies.”

“Thanks for you praising.” Yuan Zhou stayed calmly, with a quite indifferent manner.

“Please provide me with another serving of each dish. I will take them with me.” the suited man would never touch the dishes that he had reviewed again, even if they were much too delicious and to his utmost satisfaction.

However, the man spoke a little faster this time compared to just before.

“I’m sorry, I don’t provide take-out.” Yuan Zhou refused squarely.

“You don’t have any containers? I can provide them.” the man said with a relaxed manner while looking at Yuan Zhou.

“I don’t provide take-out.” Yuan Zhou directly repeated his words and then spoke nothing more.

“Then let’s do this. You serve another serving of the dishes, all of them.” thinking for a while, the man’s tone wasn’t as tough as just now.

“Please, check behind you.” this time, Yuan Zhou matter-of-factly pointed to the wall and then said.

The man had known that Yuan Zhou had lots of rules. As for what exactly they were, he didn’t have any interest in learning them. Though there were many things that money couldn’t buy in this world, there nevertheless wasn’t too many.

“No need. Rules are set by humans, and the rules here are set by you alone. I would like to offer three times the price.” the man likewise refused pointedly and then told him the money he could offer.

In the world, businesses were all like that, with one offering and the other bargaining.

“May I ask if you are going to continue to eat them or not? The store hours are almost over.” Yuan Zhou ignored the man straightforward. He just looked at all the slightly eaten dishes and asked.

“I won’t eat them anymore.” the man was rather honest and frank, hence plainly said.

“Perfect. I hereby inform you that you have been blacklisted from my restaurant. Further visits are no longer welcomed.” Yuan Zhou declared solemnly.

“Boss, are you serious?” although carrying a proud expression, the man revealed some incredulity in his voice.

“I’m sorry. The business hours are up now. Watch your step.” Yuan Zhou said politely, not intending to speak more at all.

To the kind of person who postured and wasted food, Yuan Zhou showed no friendship.

“I was introduced here by Ling Hong. I am his business partner.” lost in silence for a second, the man then said.

“Ok. Watch your step.” Yuan Zhou nodded, indicating he had known that. Of course, he still needed to see this customer off.

“Good. Boss, you are truly a person of principles. No wonder they all call you Compass.” the man didn’t begin to curse. His cultured background wouldn’t allow him to do that. He simply decided he didn’t want to come to this restaurant again.

Yuan Zhou didn’t answer and still showed a solemn look, preparing to see him off.

Having picked up the briefcase from beside his leg, the man turned around and left the restaurant in big strides, with his breath becoming faster and a discontented expression growing on his face.

The man opened the door of his car heavily and fumbled out his cellphone to call Ling Hong upon sitting in the driver’s seat. Shortly, the call connected. It was noisy at the other end of the call. Ling Hong seemed to be in a rowdy place.

After several seconds of silence, the man talked, “I just came out from the restaurant and I was blacklisted.”

“Huh, what did you do?” Ling Hong had to shout loudly in order to be heard.

“Nothing special. I just did what I usually did.” there was great discontent present in the man’s tone.

“Sorry, I can’t help. Master Yuan is a special chef. So you don’t

go there anymore. Just go to the usual places for meals next time.”  
Ling Hong said calmly.

“Alright,” the man then hung up.

He turned his head and looked at Yuan Zhou’s restaurant again before driving away directly.

On the other side, Ling Hong was quite speechless after taking the call. The man who called him was first a friend of his parents and then later had some business connections with him. He heard the man was also fond of eating, and therefore recommended Yuan Zhou’s restaurant to him.

To his surprise, even in such clean surroundings as Yuan Zhou’s restaurant, this man could savour and comment on all the dishes before re-ordering. Ling Hong was astounded by this man who stuck to cleanliness to such unbearable extent. It was really troublesome.

After sending Mu Xiaoyun off, Yuan Zhou immediately tapped open the mission eagerly.

[Temporary Mission] Selling ten Herbal Tea Eggs at its original price within two days

(Only by selling out the Herbal Tea Eggs at its original price can one show one’s genuine abilities.)

[Reward] Sculpting Skills, Middle Part

[Mission Status] 10 / 10

He directly tapped to receive the reward. A thread-bound book changed into numerous luminous sparkles and then spread into the depths of his brain.

Quietly, Yuan Zhou looked through the book for the carving skills, many of which were for vegetable dishes. At that time, Yuan Zhou suddenly felt he had an impulse to try those skills.

Yuan Zhou opened his eyes and began to search in the kitchen immediately. As was expected, on one of the cabinets was written “Carving, Vegetable Dishes”, which appeared to be for just carving use specifically.

There were not too many vegetables in the cabinet, only a few for decoration of the Phoenix-Tail Prawns dish.

Yuan Zhou simply chose a long daikon from among them and weighed it with his hand, about 1.5kg.

He washed the daikon in the sink and then took out a special carving knife. After that, Yuan Zhou sat in his own habitual position and started the carving.



“duo duo”

He cut the daikon into a cylinder 15cm tall. As the daikon blocks were required to be the same size, he only took the middle part.

Yuan Zhou chose a carving knife, which weighed 24g, with the blade 1.0mm thick, 90mm long, the max width 18mm and the handle 95mm long. Taking it in his hand, he first held the wooden handle, to familiarize himself with its feeling.

He then began to carve. This time, Yuan Zhou chose to carve a water lotus out of the daikon. The requirement was that the lotus petals must be crystal clear and thin enough to be translucent; petals should be blooming and exquisitely connected together; even the lotus pith had to be carved delicately into a real water lotus.

The carving knife swung around in Yuan Zhou's hand. At the very beginning, Yuan Zhou's actions appeared obviously unfamiliar. With further carving, however, the actions of his hands became increasingly adroit, the working speed likewise becoming much faster.

In a little while, a water lotus was carved. Nonetheless, there were some tiny scratches on several lotus petals, which seemed to result from hesitation while carving. In addition, the other two lotus petals looked thicker than the remaining one.

“Seems I need to practice more.” looking at the water lotus on the table, Yuan Zhou said silently.

Despite that, the water lotus wasn't inferior at all to those used as a decorative vegetables in Three-Star restaurants. Of course, it was far from enough for Yuan Zhou, who had received the pinnacle of carving skills.

After stretching a little, Yuan Zhou put the water lotus into a refrigerator to retain the freshness and then cleared away his kitchen before cooking noodle soup for himself.

Having opened the cabinet and taken a look at the eggs, Yuan Zhou decided to add some nutrition into his meals by boiling a plain egg.

When Yuan Zhou picked up the egg, the system reacted with silence. As a matter of fact, it didn't display anything at all until the egg was cooked and Yuan Zhou had already peeled off the eggshell and carefully eaten it, upon which the price of 456 RMB was shown.

"System, do you charge me according to the price of the Egg Fried Rice?" looking at the price payable, Yuan Zhou felt stymied and then asked.

The system displayed, "Host, you can eat whatever edible in the restaurant and any matched dishes, as long as you pay the price of the set meal."

"Is this a benefit or scam?" Yuan Zhou said nothing more.

## Chapter 93: Yuan Zhou's Little Hobby

---

Having undergone a battle of wits and courage with the system last night, Yuan Zhou was slightly muddled even after sleeping until morning. He felt exhausted from head to toe after having dreamt of intense battles and life-threatening explosions the entire night.

It was 9:00 in the morning. Lying there lazily, Yuan Zhou didn't want to move at all. The repetitive labor made him physically a bit exhausted. Luckily he had already informed his regular customers that he wouldn't be open for breakfast today.

Suddenly, Yuan Zhou recalled that his new skill needed more practice, and hence jumped out of bed immediately and rushed into the bathroom to wash up.

"Xi Li Hua La", after a series of splashing sounds, Yuan Zhou wiped his dripping hair and walked out of the bathroom.

He didn't like using the hair dryer and believed it would harm his hair. The natural black hair was the best means to distinguish the age of a man whose face belied his years, given that he didn't use hair dye.

Therefore, Yuan Zhou wiped until the hair became a medium dry and wasn't dripping anymore, and then went straight downstairs.

With "Pa" sound, he flipped the kitchen light switch, the shadowless lamp illuminating the room, and began to select the

ingredients from the cabinets preparing to practice carving for the entire morning. Of course, breakfast was inevitably still eaten.

Yuan Zhou decided to cook the Egg Fried Rice Set for breakfast.

After the meal, the washed carrot was drained, waiting to be carved.

Looking at the tightly shut door, Yuan Zhou decided to take the carrot out and practice carving outside the door, where there was a place for him to sit. He prepared to carve the carrot right out there.

He went up and opened the shutter door with a sound of “Hua La”, the sunlight shining right into the entrance. Yuan Zhou took a look at the few passengers in the street and then nodded, showing his satisfaction to such a quiet surrounding.

It seemed that Yuan Zhou was preparing to sit at his doorsteps and practice carving like that. Just a man, a chair, a knife and a vegetable.

When his parents had opened the noodle restaurant back in the day, they would also place two tables outside the door to entertain the customers when business was booming. So the place was fairly spacious.

He turned around and saw the wooden chair and the table. Though heavy, it felt comfortable to sit on. It let people straighten their back while sitting and more over relax their body. It

conformed well to the contours of the human body.

“Zi La”, Yuan Zhou pulled the chair and took it with ease. When he walked to the door, however, he suddenly halted.

The system displayed, “Host, your level is too low. Objects from the restaurant are not allowed to be taken out.”

Oh, right. If the system hadn’t reminded him, Yuan Zhou would have forgotten. However, he still wanted to give it a try.

“Even a chair isn’t allowed?” while taking the chair, Yuan Zhou stood still expressionlessly.

The system displayed, “Host, you are at a too low level. Please work hard to upgrade.”

“Alright.” after saying that, he put the chair back resignedly.

When it comes to his level, he truly had nothing to say to refute the system’s demands.

Leaving the door of the restaurant open, Yuan Zhou walked upstairs to the second floor and carried a chair out from his room. Smart and clever as Yuan Zhou was, he’d never let himself be defeated by a simple chair.

Yuan Zhou stepped heavily downstairs with the sound of “Dong

Dong Dong”, while carrying the chair.

Soon Yuan Zhou placed the chair on his favorite site smoothly before taking the ingredients and carving knife to start practicing.

With one hand taking a big carrot and the other a carving knife, Yuan Zhou prepared to settle down to comfortably practice in front of the doorstep.

For something, however, one could only guess the beginning, but not the ending.

The system read, “Host, your level is too low. Please continue to improve yourself.”

“Ho Ho”, Yuan Zhou laughed grimly.

After the cold laugh, Yuan Zhou continued, “I’m just practicing at the door, I’m not leaving”, in response to the unreasonable haranguing.

The system kept silent.

“Once I finish practicing, I ‘ll bring it back, even the scraps.” Yuan Zhou touched his bangs speechlessly.

The system stayed silent.

“Although they say ‘silence is golden’ for men, you’re not human, so what are you staying silent for?” Yuan Zhou could only lay back the ingredients speechlessly. It wasn’t a big deal, as he could buy the ingredients by himself.

Standing in the restaurant, he looked at the empty chair outside the door and again at the cabinets filled with vegetables. Then he went up to the door and carried the chair back into the restaurant first before closing the door and going out.

His Carving skill still needed to be practiced. If there was no raw material, he might as well buy some outside and use them.

Fortunately, a small-scale vegetable market was located nearby. Though there weren’t many kinds of vegetables in the market, it had no lack of such common vegetables like the carrot.

Yuan Zhou walked leisurely into the small market, where he selected 10 equally sized daikons, some carrots and also some purple radishes. In a word, he bought a pile of radishes.

The radishes were quite heavy and the journey back was moderately far. With the heavy groceries and short journey, even a taxi driver was reluctant to take him.

In the end, Yuan Zhou managed to carry the radishes himself for the distance, teaching himself a lesson that it was better to buy less next time.

When he returned to the outermost front door, Yuan Zhou set down the plastic bag and then opened the door dumbly while glancing at his hands which were crossed with red lines left by the heavy plastic bag.

This time, Yuan Zhou finally began practice his carving skills smoothly with the carrots he bought.

He prepared to carve a rose out of the carrot. His target was to carve 11 petals this time, in order to make up a lucky number.

“Little Yuan, what are you doing?” living next door to Yuan Zhou, Boss Tong had long been curious about Yuan Zhou coming in and out.

“Practicing.” Yuan Zhou answered simply.

“It looks so nice. Is this a carrot?” Boss Tong said with a manner full of praise as he looked at the rose flowers that was gradually coming into being in Yuan Zhou’s hands.

“Thank you.” Yuan Zhou didn’t like to be disturbed while carving, so he answered very simply this time.

“You look pretty busy. I won’t disturb you anymore then.” seeing Yuan Zhou concentrating on his work, Boss Tong felt bad to ask anything more. Thus, she self-consciously stopped talking and went back to her store.



However, she was still a little hesitant in her heart. Boss Tong had already said that she would go to Yuan Zhou's restaurant to support his business, but the very high prices just made her liver ache. However, she couldn't pretend to have said nothing, for it was something she had promised before.

In addition, she saw so many customers in line waiting every day. As a result, her laundry business likewise got better with the restaurant acting as an advertisement by proxy.

“Sha Sha Sha”

Along with the rustle of the carving knife and carrot, Yuan Zhou became more engrossed. Now that there were no disturbances anymore, his hands moved faster and faster. In his hands the rose flowers gradually became full blossoms from half blooms and flower buds appeared in various shapes, all showing a vivid and lively manner.

This time, the carving skill of Yuan Zhou became much more deft, causing the scratches on the flower petals to be much fewer, with only a little visible. The exquisite design made the 11 rose flower petals appear incredibly charming.

Looking at the flower as realistic as the any real fresh picked one, Yuan Zhou felt fairly delighted and his solemn face also turned more mild-mannered. He unhesitatingly picked up another carrot and began to carve again, not even letting go of the rough carrot heads that were the hardest to carve.

“Boss, why are there so many flowers?” what Mu Xiaoyun saw upon getting close to the door was a pile of carrot flowers beside Yuan Zhou. If she wasn’t looking carefully, she would have mistook them as real flowers.

“Is time up?” upon hearing Mu Xiaoyun speaking, Yuan Zhou snapped out of his state of focus.

“Boss, it’s 11:00 a.m. now.” Mu Xiaoyun gazed at the boss who was always punctual and then said with disbelief.

“Oh. It’s actually so late already.” Yuan Zhou packed up the carving knife and prepared to throw all the practice works away.

Naturally, he wouldn’t treat the stuff that was to be thrown away with any care or caution. However, Mu Xiaoyun who was standing beside him couldn’t help but say, “Boss, can you give them to me?”

Yuan Zhou stared at Mu Xiaoyun for a while until she revealed an ashamed expression on her face due to asking for those so abruptly and then said, “No.”

Mu Xiaoyun then became a little disheartened.

“But, one day you’ll be able to take as many as you want.” Yuan Zhou continued.

After hearing that, Mu Xiaoyun quickly cheered up and helped him clear away the scraps at the entrance, not even minding the

duration of the word “later” spoken by Yuan Zhou.

As for Yuan Zhou, he would never give these shoddy practice products to others.....

## Chapter 94: Good Morals

---

It had been three days since Yuan Zhou began practicing sculpting. He'd become quite skillful and could now consistently achieve unity of both form and spirit.

Such lengthy and repetitive practice made Yuan Zhou fairly bored in the beginning, but when later Yuan Zhou began to discover great pleasure from it, it nevertheless became his favorite new hobby. He would basically carry a chair to the door and sit there sculpting whenever he had a moment free.

Thus, it became a convention for him to go to buy the ingredients early every morning.

“Radishes again, right?” while he was picking out radishes, the aged woman who sold vegetables asked Yuan Zhou, smiling.

“Yes.” Yuan Zhou nodded and continued his selection.

“It's so rare that a young man loves to eat radishes. So you've eaten up all those that you bought yesterday?” the aged woman was quite curious. After all, it was the fourth time that Yuan Zhou had come over to buy the assortment of radishes and carrots. Regardless of the breed, he bought all those that looked nice.

“I use them for other purposes, not eating.” Yuan Zhou announced his purpose straightforwardly.

“Alright. How many are you buying today? The radishes are very fresh today.”

“This is all of them.” Yuan Zhou picked up the radishes and put them in different bags, each filled with about 5 kgs of various vegetables, and then gave them to the aged woman.

“It’s 48.3 RMB in all. Just 48 RMB is fine” the aged woman just offered a round number nicely.

“Thank you.” with one hand receiving the vegetables, Yuan Zhou handed the money to the aged woman with the other.

“You’re quite welcome. Thanks for the exact change. Please come again.” the aged woman said enthusiastically.

“Sure.” Yuan Zhou placed the vegetables into a hand cart beside him.

It was the kind of hand cart that elderly people took to save effort when they did their daily grocery shopping. Yuan Zhou walked out of the vegetable market pulling such a hand cart, with his expression unchanged.

In order to prevent bruising the vegetables from the shaking of the cart, Yuan Zhou also installed a manual dampening device around the inside of the hand cart.

It was actually just an air-filled plastic bag placed between the

vegetables and the cart, which prevented the vegetables from any scratching.

Yuan Zhou had been pulling the small hand cart just like that for two days by now, and felt that it was quite easy to use.

The hands of a chef required careful care. Naturally, Yuan Zhou wasn't going to carry such heavy objects with his own hands every day. It'd bring down the sensitivity of his fingers.

Yuan Zhou walked back to his restaurant unhurriedly while pulling the hand cart, not paying any attention to the weird looks from other passerby.

It was only 7:30 AM, still early when he arrived at the entrance. A gust of wind swept through. Yuan Zhou frowned slightly and opened the door before putting the vegetables in kitchen. Afterwards, he took out his telephone and prepared to make a call.

"Xiaoyun, don't come in today. You can take a day off." the second the call was connected, Yuan Zhou immediately spoke his purpose.

"Ok, boss." Mu Xiaoyun agreed tamely. Even though she'd already walked half the distance from Yuan Zhou's restaurant, she still turned around and went back to her house.

5 minutes later, with the moisture in the air increasing, the sky that had been getting brighter darkened again all of a sudden. It

looked like it was actually 7 or 8 in the evening rather than in the morning.

“Hong Long”..... just in a short while, a downpour began after a rumbling of thunder.

“Just like I expected, a rainstorm. Wonder how long it’s going to last.” standing at the door, Yuan Zhou looked at the heavy rain outside. Luckily, the doorstep was relatively high and prevented the rain from flowing inside.

The sparse passerby from before were now all gone. However, Yuan Zhou had no intention of closing the restaurant. Instead, he returned to the kitchen and began to knead dough.

It seemed he was preparing to cook Clear Broth Noodle Soup, and hence made the noodles beforehand.

“Truly a rarity of rarities. The restaurant is actually still open.” wearing slippers, Wu Hai walked into the restaurant and said in surprise.

“Yes, what do you want to eat?” Yuan Zhou nodded and asked.

“I want some hot food. Clear Broth Noodle Soup, the set meal, please.” Wu Hai was dressed in a t-shirt and shorts, appearing to be an aged man roaming the marketplace.

“One moment.” Yuan Zhou began to cook the noodles that he

had just prepared.

“How auspiciously quiet it is. To be able to eat without waiting, it’s something I haven’t experienced for a long time.” Wu Hai sighed in bliss.

Yuan Zhou, as usual, completely disregarded the wistful words of Wu Hai from the beginning.

“Why is the little girl not here?” when he found the girl was missing, Wu Hai couldn’t help but ask him.

“Humm, she is taking a break today.” Yuan Zhou’s muffled voice passed through the mask.

“Does the little girl go to school?” Wu Hai didn’t know the school time all along.

“It’s still early.”

“Then why isn’t she here?” Wu Hai was quite curious.

“Ah, I understand. Tsk-tsk. Boss Yuan, you are so kind-hearted.” watching Yuan Zhou’s speechless manner and listening to the rainfall outside, Wu Hai had a sudden inspiration. Then he asked.

“Concentrate on eating the noodle, please.” Yuan Zhou set down the dishes.



“Ok.” Wu Hai first carried the bowl up and gulped down half a bowl of the broth.

“In such rainy weather, it’s so comfortable to drink a warm broth like that.” after putting down the bowl, he heaved a sigh with emotion.

“Try to savour the garlic.” Yuan Zhou pointed at the two cloves of garlic.

“Boss Yuan, when can you carry the garlic to us after you peel off the skin?” upon seeing the skin of the garlic, Yuan Zhou got speechless immediately.

Yuan Zhou didn’t speak, nor took notice of Wu Hai. Instead, he just looked at the rain curtain outside and slightly frowned.

“Pa Pa Pa” with the sound of footsteps passing, a man, who had no umbrella in his hand, ran past the door of Yuan Zhou’s restaurant in the rain.

In no time, he returned and walked straight inside the main hall.

“Boss Yuan, you are still leaving the restaurant open?” the man that came in was just the guy who liked betting with others whether Yuan Zhou would open the door or not outside the entrance of the restaurant in the morning.

His name was Wu Min and he worked nearby. As he was resting at home today, he had planned to come out taking a walk and then have breakfast. Who could expect it would rain, which made him completely soaked in the sudden heavy rain.

Having failed in taking breakfast, he had only to run back quickly. Fortunately, it was not too cold. When he ran past Yuan Zhou's restaurant, however, he found the ever capricious boss Yuan was surprisingly leaving the restaurant open for business. Of course, he must come inside and have a look.

"Why not? What do you want to eat?" while he was asking, Yuan Zhou took a white sealed towel from a cabinet and then handed over to him.

Eating at the side, Wu Hai nevertheless spared a little time revealing a mischievous smile to Yuan Zhou, as if he were telling that he was not the only one who was surprised.

"Clear Broth Noodle Soup, please. Thank you. I have never expected Boss Yuan you have new towels here." Wu Min received the towel with astonishment on his face and began to wipe his arms.

"Humm, wipe the hair first." Yuan Zhou stood inside and said earnestly.

"Boss Yuan is so considerate today. Are you afraid of me catching a cold?" as suggested, Wu Min wiped his hair. He frequently came here for meals in normal times and sometimes joked with Yuan

Zhou.

“You wanna hear the true words or the lie?” Yuan Zhou asked primly.

“I wanna hear both.” Wu Min answered, smiling.

“True words are that I don’t want you to catch a cold.” Yuan Zhou said readily and then continued saying when he saw a touched manner was revealing on the face of Wu Min, “The lie is that I fear the rain on your hair will drop into the noodle and therefore it might affect the mouthfeel of the noodles.”

Wu Min got completely speechless. He sat down and replied, “I feel the lie is actually more like the truth.”

“It depends on the way you think.” Yuan Zhou spread his hands, indicating it was like that.

“How much is the towel?” Wu Min felt it meaningless to argue with Yuan Zhou about that, thus he directly asked about the price of the towel.

The fixed convention in Yuan Zhou’s restaurant was that payments came prior to eating, which also applied to the white towel used by him. So, he asked quite naturally, yet merely hoping it wasn’t too expensive.

After all, the towel was not edible. However good, it was still a

towel. And he was naturally reluctant to pay if it was much too expensive.

## Chapter 95: Offering To Treat

---

“How much is the towel?” Wu Min felt it meaningless to argue with Yuan Zhou, and thus he gave up and asked about the price of the towel.

“268 RMB.” Yuan Zhou spoke out the same price as the Clear Broth Noodle Soup pointedly.

“Boss Yuan, this small kindness costs so much. It’s even the same price as the Clear Broth Noodle Soup.” Wu Min wanted to cry.

“No, no. It’s only the price of the Clear Broth Noodle Soup.” Rarely, Yuan Zhou gave an explanation.

“Then how much is the towel?” Wu Min still stuck to the towel price.

“It’s free.” while frowning, Yuan Zhou repeated with a clear-cut explanation. Meanwhile, an obvious disgust was revealed from his eyes as he looked at this guy who couldn’t even understand his words.

“Are you kidding! YOUR restaurant actually offers something for free?” Wu Min didn’t believe him at all. Instantly, he figured it out why it rained so heavily today. It turned out to be due to Yuan Zhou’s hypocrisy.

“Yes, there is.” Yuan Zhou still said earnestly.

“Boss Yuan is actually quite kind-hearted.” Wu Hai said seriously at the side. Of course, it would have been more believable if he didn’t follow with a deceitful wink.

“So it’s real? Great, I’ll be using this then.” Wu Min revealed a surprised look. After all, he had always been greatly impressed by Boss Yuan’s fondness for money. For example, an extra bowl of broth and two cloves of garlic cost 40 RMB in the Clear Broth Noodle Soup Set.

Having paid the money for the noodle soup, he immediately fumbled out his phone from where it was least likely to get wet from the rain. Although his clothes were almost fully soaked, the phone nevertheless got well protected.

He picked up the phone and started to read his friends’ posts on his Wechat feed, and also updated a status of his own.

[It’s raining heavily. Boss Yuan’s restaurant is still open. Life’s so satisfactory and pleasing after eating the warm Clear Broth Noodle Soup in such a bad weather.]

Wu Min had gotten good relations with several customers, and therefore lots of thumb-ups instantly appeared below the status that he had updated just now. And of course, there were also many remarks.

[Boss Yuan opens the restaurant in weather as bad as this? It was really a nice joke. Wu Min, you’ve improved a lot in telling

sarcastic jokes.], such sardonic remarks apparently came from his good friend.

[What the hell is Boss Yuan?], from a person who didn't know Yuan Zhou at all.

[Hey, you don't even know Boss Yuan? I also think Boss Yuan is unlikely to open the doors today.], from one of his colleagues who knew well of Yuan Zhou's character.

[Pics or it didn't happen. I don't believe it at all.], from one who firmly believed that Yuan Zhou would never open the restaurant in stormy weather.

The beep from his Wechat App reminded Wu Min to check back to see the comments.

“Pics or it didn't happen? Ok, let me take a photo.” as the Clear Broth Noodle hadn't been served yet, He could only take photos of the interior surrounding of the restaurant and the towel he had just used, and then uploaded them to his Moments with the caption, “Boss Yuan provided me with a white towel today, brand-new and for free.”

Wu Min had thought those people would be definitely jealous of him.

However, things unexpectedly went in the opposite direction. People who didn't believe him were even more skeptical now.

[Ho Ho. I trusted you just now about 5%, but now it's decreased to 0. You say Boss Yuan provides free towels. That stingy guy? Wu Min, are you fu\*k\*ing kidding me?" the good friend of his, who always talked unkindly, hit the nail on the head as he always did.

[Please, give us a better reason. It's totally unlikely to happen, even more ridiculous than the sun rising from the north.], from his colleague who had been here for several times to eat.

[Yeah, absolutely. You are undoubtedly cheating us.]

Various remarks of disbelief crowded under his updated status when the Clear Broth Noodle Soup from Yuan Zhou happened to help him out just in time.

"Your noodle soup." while speaking, Yuan Zhou set down the noodle soup.

"Thank you, Boss Yuan. Now I can prove the truth with this photo." having expressed his gratitude, Wu Min took a photo first and released it to his Moments before he began to eat the dish. Like this, he eventually proved to his friends that he was indeed in Yuan Zhou's restaurant right now.

[What the fu\*k! Boss Yuan is really opening the restaurant. That's really incredible. Wait, I'm going now." the tone sounded like he was going to play a computer game.



[Is there anybody in Hua District that wants to go? Let's go together." this guy was preparing to come straight to the restaurant.

[I'm just going to silently watch you posture and show off, Wu Min. Don't forget to treat us tomorrow after you come to the office.], Wu Min's colleague was rather frank.

.....

Upon watching the envious and expectant remarks under his status, Wu Min was satisfied. Then he began to eat the Clear Broth Noodle Soup.

"Boss Yuan's culinary skills are still so excellent." after swallowing a mouthful of noodle soup, he sighed with emotion.

Thanks to Wu Min's Wechat post, the business of Yuan Zhou's restaurant didn't go down too much during the rainy day. In addition to customers who came from different places to watch the fun, there appeared several new customers.

Of course, these customers gave a much higher score to Yuan Zhou's restaurant because of the free towel.

In the next morning, the first utterance of Mu Xiaoyun was, "Thank you for not having me come in the rain yesterday, Boss."

"No need." Yuan Zhou didn't feel anything extraordinary, thus

he said fairly earnestly.

After that, Mu Xiaoyun no longer spoke, and just began working devotedly. She also became more enthusiastic when greeting the customers.

“Wu Zhou, you ought to treat us to a meal today. Such a serious bug was solved by you alone. You must have gotten a good reward, haven’t you?” the man who had once treated Wu Zhou to eat kebabs had a handsome appearance and a characteristic name, YingJun (meaning handsome in Chinese), Zhao Yingjun. He embraced Yuan Zhou’s shoulders and ridiculed.

“Alright, no problem. Let me treat you to some Clear Broth Noodle Soup.” without hesitation, Wu Zhou agreed squarely.

“I have never expected you are so mean. Want to satisfy me with only a bowl of Clear Broth Noodle Soup?” Zhao Yingjun beat on Wu Zhou’s shoulder with his fist, unhappily.

“You say I’m mean? Come on, man. The Clear Broth Noodle Soup is worth 268 RMB for one bowl. Moreover, we have to wait in line before we could eat it.” Wu Zhou took Zhao Yingjun’s hand down from his shoulder grouchily.

“Are you out of your mind? A simple Clear Broth Noodle Soup worth of 268 RMB?” Zhao Yingjun felt this guy must be cheating him. It was not likely to be a star hotel.

“Is it a star hotel? Are you going to the star hotel with that little reward you have gotten?” Suddenly Zhao Yingjun asked in surprise.

“You think more than necessary. It was just a small restaurant nearby. However, the dishes are truly delicious.” thinking of the clear but yummy broth and the quite chewy noodles, Wu Zhou couldn’t help salivating from his mouth.

“I don’t like eating noodles. You know that.” seeing the expectant manner on Wu Zhou’s face, Zhao Yingjun almost got convinced. He had to remind him.

“Never mind. Let me take you there for a taste of the genuinely delicious noodles. Are you going with me?” Wu Zhou paid little attention to Zhao Yingjun’s disbelieving manner. Then he waved his big hands and said generously.

“Are you sure? Only treat me to eat this?” Wu Zhou was the best friend of Zhao Yingjun in the company. Seeing Wu Zhou say those tempting words, he also got a little curious in the heart.

“Just answer me if you wanna go or not. If we go late, we’ll have not enough time to have lunch.” Wu Zhou asked matter-of-factly while dragging Zhao Yingjun.

“Yes, I go. I decide to care about your feeling and go since you offer to treat.” Although reluctant, Zhao Yingjun eventually agreed. Nevertheless, he still showed no expectancy to the noodle soup, because he indeed didn’t like to eat noodles.

Since they got off work, Wu Zhou had been urging Zhao Yingjun to hurry up as if he were anxious to go somewhere important rather than just having lunch. He stopped urging and calmed down when they finally got close to the restaurant.

“There are a pretty good number of customers here.” looking at the long line, Zhao Yingjun said.

“We arrived early today. There are only 11 customers ahead of us. We’ll get our turn soon once we join the line.” while speaking, Wu Zhou dragged Zhao Yingjun to walked up.

It was none other than the leisurely small-mustached Wu Hai that was ahead of them in line. Upon seeing a familiar person lining up behind him, he opened the mouth immediately and said, “Wu Zhou, you’ve arrived. Why is it a different guy that accompanys you today?”

He then made a signal with his lips in the direction of Zhao Yingjun.

“This is my colleague, whom I’m treating to noodles today.” Wu Zhou answered proudly.

Previously, Wu Hai often spoke sarcastically of him, saying he only had his girlfriend in his heart and had no room left for the rest of humanity. Thus, Wu Zhou specially emphasized that he offered to treat today.

“Your bonuses must have been paid out today, right?” Wu Hai went straight to the point.

“Yes. Still, I’m offering to treat my colleague.” Wu Zhou reacted quickly.

“It’s because of the bonuses.” Wu Hai continued to talk cynically.

“Is it our turn now?” Zhao Yingjun broke in all of a sudden.

Bantering without any regard for the time, the three had already arrived at their turn to enter....

## Chapter 96: Phoenix-Tail Prawns

---

“Here’s the deal. I can only treat you to a bowl of Clear Broth Noodle Soup. I can’t afford any other dishes.” Wu Zhou chattered to his colleague Zhao Yingjun, who had just sat down.

“I know, I know. You brat, I know well how much your bonuses are. I won’t rip you off if the Clear Broth Noodle Soup really costs 268 RMB.” Zhao Yingjun answered smartly.

“Turn around and check the price yourself if you don’t believe me.” Wu Zhou said angrily while pointing at the wall behind Zhao Yingjun.

“Alright. Fine.” He turned to check the menu.

The price on the menu made Zhao Yingjun think that the boss must have forgotten to add a decimal point or something, or he was originally a black-hearted boss.

“Could the Jin’ling Grass dish that’s 108 RMB be the artemisia selengensis?” Zhao Yingjun had been to Jin’ling City for business before and the artemisia was quite unforgettable to him, thus he couldn’t help but to ask.

“It’s supposed to be. Is that what you wanna eat?” Wu Zhou asked with an alert manner.

“Actually no. I wanna eat the Phoenix-Tail Prawns.” Wu Zhou let

out a sigh of relief when Zhao Yingjun said “no”, but was then instantly astounded by the second half of his sentence.

“No way.” Wu Zhou refused point-blank. He covered his wallet protectively.

Was that guy kidding? His bonuses were all given to his girlfriend to deposit. The money to treat Zhao Yingjun was actually saved from his living expenses. If he treated him to a serving of Phoenix-Tail Prawns, he would definitely starve.

“A plate of Phoenix-Tail Prawns is worth 1288 RMB. I don’t think I can afford it. What about treating me to that?” It seemed that Zhao Yingjun didn’t hear Wu Zhou refusing him, and said directly.

“Ho Ho. Boss Yuan, two bowls of Clear Broth Noodle Soup. Nothing else.” Wu Zhou took no notice of Zhao Yingjun. He ordered the dishes straightforwardly and specially instructed not to serve other dishes.

“Wu Zhou, we’ve been friends for at least a few years. It doesn’t make sense if you’re reluctant to even treat me to a plate of prawns.” Zhao Yingjun said, smiling.

“Absolutely. Wu Zhou, you brat, you’re so stingy.” Seated beside them, Wu Hai likewise helped to persuade Wu Zhou.

“Little mustache man, how about you treating him to it then?” Wu Zhou turned his head and asked, glaring at him angrily.

“No, no. I just ordered one serving for myself.” Wu Hai grinned, revealing his white teeth.

“Let’s split the price half and half. What do you think?” Zhao Yingjun continued to offer suggestions.

“I promised Clear Broth Noodle Soup, so it’s going to be Clear Broth Noodle Soup. Just like Boss Yuan, I’m a person of principles.” Wu Zhou began to clutch his wallet tightly and said firmly.

“Forget it. Boss, does the dish of Phoenix-Tail Prawns really have a phoenix tail?” Zhao Yingjun decided to ask first before making the decision.

“Yes, it’s phoenix tail.” Yuan Zhou nodded.

“Are there really prawns with phoenix tails?” Zhao Yingjun muttered to himself and suddenly said, “Please offer me one serving of that dish.”

“Are you out of your mind? Remember you only have a monthly salary of thirty thousand.” Wu Zhou looked at Zhao Yingjun in surprise.

“Humm, I just want to make sure of something.” Zhao Yingjun showed an earnest expression.



“Alright. But I wanna taste it, the prawns worth more than 1000 RMB. Tsk-tsk.” seeing Zhao Yingjun was in low spirits, Wu Zhou intentionally said exaggeratedly.

“You can only eat one piece.” taking a look at Wu Zhou, Zhao Yingjun readily agreed.

“Stingy. I’m even treating you to Clear Broth Noodle Soup.” Wu Zhou talked little normally when he was programming, but once he got well acquainted with somebody, he would chatter endlessly.

Zhao Yingjun didn’t actually understand why a grown man liked chattering so much. Sometimes, he regretted acting familiar with the guy. Otherwise, Wu Zhou might be blathering much less right now.

The Phoenix-Tail Prawns in Yuan Zhou’s restaurant had only been unlocked for cooking just today. As a matter of fact, it had already been available to sell on the day he obtained the sculpting skill.

It was merely that Yuan Zhou himself decisively refused the system’s unlocking notification.

As he had just obtained the skill, Yuan Zhou felt as if he were a top martial artist who had suddenly received 60 years of internal strength training and didn’t know how to make the best use of it. Although things were easier for Yuan Zhou as the sculpting skill seemed to be growing well inside him, it still needed more practice before he achieved mastery. Only then could it be called the

authentic supreme sculpting skill.

Now that Yuan Zhou felt his sculpting skill had finally come close to matching his culinary skills, he decided to unlock it.

The ingredients had already been prepared by the system. The prawns were alive and kicking spiritedly in the water tank. Two servings of Phoenix-Tail Prawns required 16 prawns in all. With the shrimp net, Yuan Zhou precisely locked onto and caught them at just the right amount.

This dish required large river prawns. Those that were provided by the system all had at least a finger's length, with the robust and forceful tails as thick as an adult man's thumb.

Each prawn was making threatening gestures in the water sink, holding its long claws up and waving from left to right vigorously.

"Boss Yuan, your prawns are really nice." such ingredients that customers could see personally were always subject to praise. Wu Hai glanced at the prawns and couldn't help but say.

"Judging from the color, the prawns look like wild ones. Am I right, Boss Yuan?" a man who seemed to be knowledgeable said after watching carefully for a while.

"Humm." Yuan Zhou basically wore a mask every time when he was processing ingredients. Even so, his solemn expression was revealed from his never-changing poker face.

Yuan Zhou took out a soft, thin brush and began to clean the prawns one by one. Even the head and claws that would be thrown away were completely cleaned, and each tiny part was carefully swept by the soft brush.

Despite that, the prawns nevertheless were calm. If anyone watched carefully, they would find that Yuan Zhou's brushing was extremely regular, and that he had mastered the command of strength most suitable for the prawns with his steady wrist.

Having been cleaned, all the prawns looked languid with their tails leisurely stretching out. At that time, Yuan Zhou picked up a prawn and quickly opened the back first to take out the vein. After that, he rotated it with his left hand and rubbed with the right, instantly taking out the black line from the dorsal section.

Only then did Yuan Zhou snip off the heads and break apart the complete shell, leaving the prawn tail stretching. Then, he moved the prepared prawn onto a white plate beside him to wait while he continued the next one.

Yuan Zhou processed the prawns quite fast and finished all the work in just under 5 minutes. The prawns were laid on the plate with their backs open, their white tails appearing transparent on the background of the white plate.

The several people who were watching at the side didn't make any sound at all. They were afraid of disturbing Yuan Zhou's smooth and graceful actions. Placed in the plate, the tails were like

the petals of blooming marigold flowers.

The hard shell on the tail was like an open trumpet, looking extraordinarily delicate.

The knowledgeable customer who knew prawns well said, “Boss Yuan, your ingenious skill of cleaning and shelling was so marvelous.” when Yuan Zhou finished his *mise en place*.

“Yes, indeed. I couldn’t do anything but stare,” Wu Zhou nodded, dumbfounded.

“It’s indeed at the Grandmaster level of skill. Loosening the tail in order to take out the complete shrimp vein; using careful command of strength when opening the shell on the back with a fine and accurate blade; ensuring the same thickness and depth of cut on both sides. Boss Yuan’s prawns really are worth their price tag.” the analysis from Wu Hai proved he was an authentic foodie; otherwise how could he understand so much about Yuan Zhou’s technique?

“Looks like we’re really going to be able to eat genuine Phoenix-Tail Prawns today.” Zhao Yingjun no longer looked so regretful after Wu Hai’s explanation. The reason why he had ordered the dish just now was firstly because of his former travelling experience, and secondly pure impulsion.

These several people whispered to each other while others still in line likewise watched attentively. However, Yuan Zhou wasn’t affected at all by them.

His job was to do his utmost to cook delicious foods for his customers' to savor. The satisfaction of the customers was the sole measure of success that he pursued.

# Chapter 97: Phoenix-Tail Prawns And Clear Broth Noodle Soup

---

After being processed, all the prawns were laid out on the plate with their tails slightly tilted up. Yuan Zhou picked up an egg with his right hand and knocked on the bowl in his left hand.

“Ke Ke”

A clear and melodious sound

Instantly, the liquid of egg white was scattered evenly on each prawn without any splashing onto the tails. The yolk was nevertheless left pristine in the bowl, intact.

Although astonishing, this skill was still reasonable. After all, they had seen Yuan Zhou knock eggs with one hand for quite some time now. Such skill in tossing the egg white evenly with the strength of his wrist, however, was only just now seen for the very first time.

“Dong Dong”, Yuan Zhou turned around, stepped backward, and then opened the pot filled with sea salt with one hand while scooping up half a spoon with the other and then sprinkling the sea salt evenly on the prawn tails.

It required several minutes to pickle the prawn tails. During this gap, Yuan Zhou began to take out the side dishes for preliminary processing.

The side dish of Phoenix-Tail Prawns was peas, of which the first fresh harvest was used. The instructions: Peel off the peapod and take out the peas carefully without scratching their skin; after the peas are washed and dried, prepare a pot of clear water and pour them into the boiling water; after slight stirring, scoop them up quickly and put into the icy snow lotus-water.

Provided by the system, the snow lotus water was taken from the first snow on the snow lotus. It was completely pure and free from

pollution, with a spark of the cold scent of snow lotus. When the snow melted into water and was left there until it was no longer so cold, it couldn't be any better to soak the peas in.

The several minutes during which the peas were processed were just suitable to pickle the river prawns with.

Yuan Zhou took out a small pan and put it on the stove. When it was heated until it was slight smoking, he immediately poured some fat into the pan.

Upon touching the pan, the fat emitted a delicious fragrance, which smelled unlike the taste of any normal cooking oil. Without any underlying offensive smells, its scent was almost bland.

“Boss Yuan, your range hood is pretty nice. Instead of any greasy flavor, there's even some rich fragrance.” watching Yuan Zhou heating the edible oil, Wu Zhou heaved a sigh with emotion.

“It's not the range hood that is good. It's the cooking oil.” Wu Hai said contemptuously.

“It doesn't make any difference.” Wu Zhou didn't believe he was wrong at all. After all, there wasn't any oily smell. Rather it should be that he had never smelt the scent of oil fumes at this restaurant before.

Having checked that the oil temperature was more or less good, Yuan Zhou picked up a prawn at once and covered the body with a



thin layer of white starch. He then began to pour it into the heated oil in the pan.

Every fried prawn was in a half-moon-shape with the tail tilting upward. Placed on the plate like that, they were already partially resembling a phoenix tail. For the used heating oil, Yuan Zhou simply poured it into the rubbish bin after a single fry.

Afterwards, he changed to another wok and poured a little more cooking oil into it, letting it heat up. Then, he continued pouring the washed peas inside and stir-fried them for a little while before pouring another half a bowl of broth, several pieces of rock salt, a little rice wine and some sauces into the wok.

When the broth changed to a milky white color, he immediately tossed the river prawns in the wok to stir-fry.

“Hua Hua”

While stir-frying with one hand, he picked up a small bottle and scattered some clear oil evenly onto the prawns with the other. The time of stir-frying was quite short. Just in a little moment, Yuan Zhou scooped up the prawns into two white plates separately. Naturally, even scooping dishes up required skill.

Yuan Zhou nevertheless did it well. Leaving aside that 8 prawns were evenly on each plate, the prawn tails were placed in a circle neatly with the center left empty. Yuan Zhou took out a length of brown, one-finger-thickness and trunk-looking stuff and put it upright at the center of the plate.

Having picked up a lavender radish, he began to sculpt a flower. With radish chips periodically fluttering into the water sink below, exquisite phoenix tree flowers came into being in Yuan Zhou's hands.

In a blink of an eye, Yuan Zhou decorated the phoenix tree flowers onto the trunk. Matched with several verdant vegetable leaves, it was like a blossoming phoenix willow tree. Circles of white prawns and red tails were laid out in the plate with a vivid phoenix tree in the center.

With the flames curling up, the dish appeared like a burning flame, as if a phoenix were resting in the phoenix tree and reborn in the fire.

"Phoenix-Tail Prawns, for you two gentlemen." Yuan Zhou carried the dishes out and handed them to Wu Hai and Zhao Yingjun.

"Boss Yuan, this dish has a really nice plating and presentation." taking his plate, Wu Hai turned around in a circle and commented in surprise.

"I want to savor the taste, yet I'm afraid of damaging such a delicate and pristine dish." looking at the beautiful and smooth piece of art, Zhao Yingjun didn't know which prawn he should choose to eat first.

"Never mind that. If you don't want to eat it, let me help you."

sitting at the side, Wu Zhou watched the dish and couldn't help drooling. He then said rudely.

“No need. I shall eat the first.” while speaking, he picked up a prawn with the chopsticks.

When he went out to Jin'ling City for business travel, Zhao Yingjun had a love affair, starting from Phoenix-Tail Prawns and also ending up with Phoenix-Tail Prawns. Hence, he had a special feeling towards this dish. Otherwise, he would never order a dish costing more than 1000 RMB for just a single serving.

The prawn between the chopsticks was spotlessly white in the front. The closer to the tail one looked, the redder it became, like the vivid flames of a phoenix.

Stuffed into the mouth and given a bite, the prawn tasted incomparably tender and smooth. The most wonderful thing was that although it tasted exceptionally fresh and delicate, the prawn nevertheless carried a spark of faint fragrance, like the taste of an unknown flower.

When chewed carefully, the prawn meat merged various tastes, which didn't deprive the prawns of their freshness, moreover strengthened that. The only thing missing was the underlying offensive smell.

“Not only does the shape look like a phoenix tail, but also the taste was as pure and fresh as phoenix tails.” after gulping down a mouthful of the prawn, Zhao Yingjun sighed with infinite

emotion.

“It’s absolutely delicious. You talk too much. Let me eat another one.” while Zhao Yingjun was carefully savoring the prawn, Wu Zhou seized the chance to pick up another one and stuff it into his mouth.

“We made a deal that you can eat only one.” the current manner of Zhao Yingjun was like that of Wu Zhou 15 minutes ago, incredibly annoyed and jealous.

“No, no. I ate too quickly just now and didn’t manage to get the taste.” staring at the dish of Phoenix-Tail Prawns in front of him, Wu Zhou felt like being scratched in the heart by a cat. The scent curling up into his nose tempted him to eat the dish, like a little hook.

“You did that on purpose. So, no way you can eat more.” Zhao Yingjun refused him decisively.

“You are so mean.” the Clear Broth Noodle Soup that he ordered hadn’t been served, thus he shifted his sight to Wu Hai, who was seated beside him, at once.

Wu Hai was so sensitive that he noticed the greedy sight immediately. Then he pulled the plate farther from Wu Zhou with a sound of “Zi” and didn’t forget to say, “I am not well acquainted with you.”

“But we just talked.” Wu Zhou frankly pointed out the fact that Wu Hai had ridiculed him just now.

“Misconception,” Wu Hai denied without any hesitation. He turned his head back and concentrated on eating his Phoenix-Tail Prawns.

“Two servings of Clear Broth Noodle Soup.” just when Wu Zhou looked from left to right, Yuan Zhou carried two bowls of Clear Broth Noodle Soup to him.

“Eat your noodles. Stop thinking of the prawns anymore.” Zhao Yingjun carried up one bowl of the noodle soup and handed it to Wu Zhou.

“The noodles were yet entertained to you by me.” Wu Zhou whispered.

“That’s because you have gotten the bonuses.” Zhao Yingjun said to the point.

“Alright. I eat my noodles.” instantly, Wu Zhou got speechless. He took up the bowl and gulped down two mouthful of the broth, finding himself calming down. Anyhow, there was still the delicious Clear Broth Noodle Soup that he could eat.

Zhao Yingjun nevertheless looked repeatedly at his Clear Broth Noodle Soup and once again smelled the scent. However, he still ended up dropping it to the side and began to eat his Phoenix-Tail

Prawns blissfully.

However carefully and slowly he chewed and swallowed, 8 Phoenix-Tail Prawns couldn't last for long. At that time, Wu Zhou had already started eating the Clear Broth Noodle Soup delightedly.

Despite that, Zhao Yingjun was still awfully conflicted. After all, he truly didn't like eating noodles. To eat or not to eat, this was a serious question.

## Chapter 98: Phoenix-Tail Prawns And Clear Broth Noodle Soup, Continuation

---

Wisps of steam curled upwards above the plate. Zhao Yingjun stirred the noodles a bit with his chopsticks. Bursts of delicate fragrances flowed to his nose, stimulating his appetite immensely. Of course, he was still just as conflicted as before, as he didn't really like noodles.

Looking around him, he found that everybody else was enjoying their meals happily.

Zhao Yingjun looked at the empty plate with only the flower garnishes left and heaved a sigh: "Ai."

"Boss Yuan, the serving of prawns is much too little, only 8. At the very least, it shouldn't be less than 20." looking at Yuan Zhou at the side, he complained.

"The flowers are edible." Yuan Zhou directly ignored his complaint and pointed at the decorative radish flowers.

"How are they supposed to be eaten? Aren't they uncooked?" Zhao Yingjun said questioningly.

"There's sauce on the plate. Just dip them in the sauce and eat." Yuan Zhou reminded.

“Really?” dubious, Zhao Yingjun picked up a lavender phoenix tree flower with the chopsticks.

The flowers looked extremely authentic and moreover even emitted fragrance. In addition, the flower petals looked as exquisite and transparent as silk fabric, with the stamen inside clearly visible.

Pinched with the chopsticks, there even appeared clamp marks on the flowers. Upon seeing that, Zhao Yingjun dared not eat it anymore.

“It is really edible?” he couldn’t help but ask.

“If you don’t eat it, why not give it to me?” beside him, Wu Hai had already eaten his prawns up until only the bare trunk was left standing upright in the center of the plate.

“No, no need. Master Yuan’s superb culinary skill is incontrovertible.” seeing the empty plate of Wu Hai gave him great confidence.

He dipped a flower petal in the bright silver white sauce in the plate and stuffed it into his mouth.

He had a feeling that he was truly eating an authentic flower with its crisp mouthfeel. The overwhelming fragrance rushed directly from his mouth into his throat. Eating flowers had always been an elegant high class experience, and this was no different.



On the trunk of the phoenix tree, there were just a few flowers remaining, which soon entered the mouth of Zhao Yingjun, leaving none for Wu Zhou.

“The inside of the trunk is also edible.” Yuan Zhou plainly spoke out even before the two guys asked.

“Now I feel it’s more of a fair price. So how do I eat this?” with the chopsticks, Wu Hai poked the radish that looked like an authentic tree trunk.

“Peel it with the chopsticks.” Yuan Zhou made it clear as to the eating method and waited for the two guys to start.

Yuan Zhou hadn’t savored this dish either before this moment. Therefore, it was quite important to pay close attention and learn from his first time, despite his confidence in his culinary skills.

“Peel?” looking at the trunk and thinking of Yuan Zhou’s instruction, Zhao Yingjun clamped it into two segments with the chopsticks. Then, as they watched, fine golden-yellow particles began to fill in the trunk, and then a blast of chestnut fragrance burst out.

“Tsk-tsk, you are so violent.” Wu Hai heaved a sigh with emotion and said. He then followed suit to pinch his trunk into two segments.

“Didn’t you do the same?” Zhao Yingjun ridiculed him snappily.

“Don’t you feel that you have forgotten something?” suddenly there passed a sad voice from beside Zhao Yingjun, who was startled by the voice, resulting in a trembling of his hands and a segment of the trunk dropping into the bowl.

“Speak normally, you’re giving me goosebumps.” when he turned his head and found Wu Zhou staring at his plate, Zhao Yingjun was speechless.

“Ok. So that segment is for me?” Wu Zhou asked while pointing at the trunk of similar length in the plate.

“Yes, I left it for you.” Zhao Yingjun appeared quite amicable even though he was telling a lie, and nodded affirmatively.

“You brat, finally have a little bit of conscience.” Wu Zhou picked up the segment and put it in his shining empty bowl.

“It’s unexpectedly chestnut. So fragrant! And it’s still hot.” Wu Zhou stuffed it into his mouth after taking it out of the trunk.

The several people were all eating blissfully. While the chestnut was ground into fine particles, the naturally brown hard shell that wrapped the chestnut was connected carefully to make it appear like a trunk. Then, after filling the fine particles of the chestnut into the trunk, a phoenix tree trunk came into being. Decorated with beautiful flowers, it was almost the same as the genuine one.

“Boss Yuan, you are such a brilliant genius.” turning over the hard shell of the chestnut, Wu Hai heaved a sigh and the said.

“Thank you for your compliments,” Yuan Zhou accepted obediently without any hesitation.

“When are you going to develop new dishes? Especially a meat dish.” as a devoted carnivore, Wu Hai would naturally choose to eat meat if conditions allowed.

“Let’s talk about it later.” Yuan Zhou said with an earnest expression on his face.

“Boss Yuan, is it really good for you to tell me so earnestly that there’s none?” Wu Hai felt it awfully tiring to talk with Yuan Zhou every time.

“Yes, very good.” in response to doubts from others, Yuan Zhou usually gave affirmative answers.

“Ho Ho. Boss Yuan, this is the cause that for you being single.” Wu Hai said viciously.

“I don’t think so. I feel like it’s because I’m much too busy.” considering for a while, Yuan Zhou said solemnly in earnest.

“No, it’s not. Boss Yuan, the restaurant is open for business for

only six hours a day.” Wu Hai immediately continued.

“Really?” Yuan Zhou just kept a straight face and asked seriously.

“Definitely. Those girls are shy. Boss Yuan, you can be more proactive.” Having wiped the perspiration from his forehead, Wu Hai finally managed to remedy this altercation.

As one of the customers who came earliest, Wu Hai knew quite well of the weird mindset of Yuan Zhou. If he said yes today agreeing that Yuan Zhou was too busy, this guy would probably rest again tomorrow.

“Are you going to eat your noodle soup?” before Yuan Zhou could figure out what was happening, Wu Hai asked Zhao Yingjun while pointing at his untouched Clear Broth Noodle Soup.

“I can help you eat it if you don’t like it. I’m not full yet.” having a bigger stomach, Wu Zhou itched for a try.

“No need. I’m just keeping it to savor slowly.” Zhao Yingjun refused squarely.

“Eat quickly. We’ll have to continue working after the meal.” with an expression of regret, Wu Zhou could only urge him to hurry up.

“Ok.” after that, Zhao Yingjun started eating the noodles.

Luckily, he merely disliked eating noodles rather than outright hating them. Thus, Zhao Yingjun picked up some noodles with the chopsticks and began to stuff them into his mouth.

If the noodle soup was covered with hot red chilli oil and blended with chopped onions and also several pieces of beef, Zhao Yingjun would have already eaten it up. After all, such a tasteless dish Clear Broth Noodle Soup could hardly stir up his appetite.

However, all these thoughts were overturned when the noodles first barely touched his mouth. Such refreshing and chewy noodles as well as the delicate broth would truly be wasted if those imagined things were ever added.

“Slurp Slurp”

Zhao Yingjun began to eat the noodles little by little. Each bite was a delight. The noodles leaped ceaselessly in his mouth and the mouthfeel was extraordinarily great.

Originally, Wu Zhou stared at Zhao Yingjun, in hope of urging him to eat quickly. But Zhao Yingjun’s inhaling of the noodles nevertheless reminded Wu Zhou of the chewy and refreshing taste of the noodles along with delicate texture of the broth in his mouth just now. He then turned his head and said.

“Boss, it’s all right.”

Wu Zhou grabbed one hand with the other and choked back the words of ordering more dishes in time. If he continued to order dishes, he would finally end up eating nothing but soil.

“Hurry up and eat.” having swallowed the drool, Wu Zhou said with a normal voice.

“Humm, humm.” right now, Zhao Yingjun didn’t get any time to answer, but just responded with some casual answers.

“You gluttonous brat, I’ll wait for you outside.” Wu Zhou deeply felt he needed some fresh air outside, rather than the fragrance in the restaurant rushing about around him.

“Humm, humm.” Zhao Yingjun answered vaguely, indicating that he had heard Wu Zhou.

“Boss Yuan, a serving of Phoenix-Tail Prawns.”

It was Man Man from the bakery shop who was sitting on Wu Hai’s seat. When she was waiting in line, she had been tempted by the beautiful Phoenix-Tail Prawns, which were especially to her appetite.

# Chapter 99: Fame Increase Urgently Needed

---

“Boss Yuan, one serving of Phoenix-Tail Prawns,” the voice of Man Man was clear and melodious, sounding light and pleasant, just like the cakes she cooked.

“OK. One moment, please.” acknowledging her request, Yuan Zhou went to the kitchen and began to prepare the ingredients.

“Boss Yuan, your movements are becoming more and more handsome every day.” while holding the head in both hands, Man Man looked carefully at the prawns peeled cautiously by Yuan Zhou with a look of admiration.

“I can’t speak for his handsomeness, but in all seriousness, the food’s truly delicious.” Wu Hai said as he left.

“Humm, prawns are my favorite, but are those garnishes also delicious too?” Man Man asked curiously.

“They’re great. You’ll know after you taste them.” Wu Hai said cryptically.

“Apart from keeping people in suspense, have you learned nothing from Boss Yuan?” Man Man couldn’t help but ridicule him.

“Ha Ha, little girls are so funny to talk to.” he laughed and waved his hands before walking out of the restaurant.

During the conversation between Man Man and Wu Hai, Yuan Zhou finished cooking the Phoenix-Tail Prawns and carried the dish out to her, “Your Phoenix-Tail Prawns.”

Without taking off the mask, Yuan Zhou continued saying, “Why are you so generous today?”

“Of course. I got a big order today. The dish is a kind of celebration to me.” Man Man said with a complacent tone.

“Do you wanna eat anything else then? How about an Herbal Tea Egg?” Yuan Zhou asked earnestly.

“Ho Ho. Boss Yuan, you must be joking.” Man Man gave him a hollow laugh, pretending she didn’t hear anything, and then started eating the prawns without any hesitation.

Sitting at the side, Zhao Yingjun carried the bowl up to his mouth and drank all the remaining broth. He couldn’t help heaving a sigh.

“I feel that I have changed my entire point of view towards noodles.” touching his bloated belly, Zhao Yingjun said in satisfaction.

He looked around but didn’t see Wu Zhou, and so asked, “Where did Wu Zhou go?”



“He left.” Yuan Zhou answered.

“I think I remember him saying he’ll go out and wait for me just now,” after scratching his head, Zhao Yingjun stood up and turned around preparing to leave. It wasn’t until he’d almost reached the entrance that he realized he’d forgotten something. He turned and said to Yuan Zhou, “Thank you, Boss Yuan.”

Yuan Zhou’s response was merely a nod, indicating he had received the gratitude.

After raising his wrist and checking the time, Yuan Zhou began the daily announcement, “Business hours are almost over. Anyone still without a seat please comes back next time.”

Once he said that, many shouts and complaints were heard. However, they were only complaints about the short business hours and at most requests to lengthen the opening times. Which one of them did not know of Yuan Zhou’s nickname of “Compass”, and that he would never compromise even a single inch?

“Lucky I moved quickly.” while blissfully eating the Phoenix-Tail Prawns, Man Man patted on her chest thankfully. She suddenly felt the Phoenix-Tail Prawns in her mouth became more appetizing.

Man Man was a girl, and moreover a girl who could cook cakes. She always succumbed to beautiful things, especially towards the carved flowers that looked every bit the same as real ones. Even if they were inedible, she would still probably give them a try. Now

that they actually were edible, she would definitely be the first to taste them.

Thus the sigh just now was simply because she'd tasted the flavor of the garnishes. She felt as if she had swallowed a real flower with a sweet aroma and refreshing flavor. It was truly a fantastic experience.

In the end, Man Man began to eat the Phoenix-Tail Prawns only after she finished eating the decorative sculpted flowers. Her theory was, "Save the best for last. Only that way can it be enjoyed to its fullest."

"Prawns worth more than 1000 RMB are truly remarkable." at last, Man Man touched her belly and said in fond reminiscence.

"Yes. Time is up." Yuan Zhou started to expel the customers, lacking any sense of romance.

"I know, I know. Compass, right?" paying little attention to Yuan Zhou's words, she leisurely walked out of Yuan Zhou's restaurant.

"Don't be late in the evening." Yuan Zhou nodded to Mu Xiaoyun, signaling she could leave now.

"I won't, boss." Mu Xiaoyun nodded earnestly and likewise left the restaurant.

Looking at Mu Xiaoyun turn the corner, Yuan Zhou shut the door

and prepared to go upstairs to rest.

At this time, the system finally appeared again after a long time of silence.

[Third Stage of the Mission] Restaurant Fame over Ten Thousand

(Mission tips, as a chef possessing the Master Chef System, you must keep striving to enhance your culinary skills. Young man, go and increase the fame of the restaurant past ten thousand.)

(Note, self-advertising is not allowed.)

[Time of Mission] Thirty Days (starting from tomorrow)

[Reward of Mission] Variety of Rice Cooking Techniques

(Mission status, 7000/10000, unfinished)

Every time he saw such instructions, Yuan Zhou couldn't help complaining, "System, do you realize that your instructions are totally without any context?"

The system displayed, "Please accept the system's

encouragement.”

“Humph, thank you so much for your kind encouragement.” Yuan Zhou said snappily.

The system displayed, “You are welcome. Host, please work hard to improve.”

“.....”

Now, Yuan Zhou finally experienced the awkward feeling his customers had, being made speechless by the system. It was truly impressive and powerful.

After stroking his bangs, Yuan Zhou calmed down and began to focus on the mission, “Can the fame come from the internet or does it have to be in reality?”

The system read, “As long as a person has some basic knowledge about the restaurant it is ok.”

“There must be a degree of “some” knowledge. So what’s the level of knowledge needed?” Yuan Zhou clearly asked about the bottom line of the mission, matter-of-factly.

The system displayed, “Some knowledge about the restaurant includes first and foremost, to know about the approximate location and secondly, to know at least one dish served by the restaurant.”

“Understood.” Yuan Zhou nodded subconsciously, indicating he understood.

However, where the fame would come from was yet another problem. If self-publicizing was not allowed, the target could only be achieved by words of mouth, as was mentioned by the system. In this case, he needed sufficient time to be able to achieve it without scrambling around.

Yuan Zhou checked the mission carefully and eventually discovered that there was a time limit of 1 month. If so, he would need to work very hard.

Just when he'd barely thought of working hard, he recalled the damn system 'encouragement' and instantly became annoyed.

“I'd better have a rest first. After all, I have to work hard in the evening.” in the next second, Yuan Zhou thought of an approach that was somewhat plausible and prepared to implement it during dinner.

“Dong Dong Dong”

Yuan Zhou walked upstairs to his bedroom, preparing to take a nap.

It was the afternoon. The Maltese with mixed fur colors was lying prone on the ground at the entrance of Yuan Zhou's

restaurant.

“Little honey, why do you always stay here? Let’s go to my home, shall we?”

It was the grandma whom Yuan Zhou had encountered when he previously fed the Maltese with the broth. She was now taking a ham sausage to coax the Maltese that seemed as if were guarding.

The dog, however, was as aloof as before, totally ignoring her.

“Be good. Eat the ham sausage and go home with me. Then you can sleep in warm doghouse later.” seeing the Maltese with mixed fur colors unmoving, the grandma had only to give up. Still, she put the ham sausage on the ground in front of the dog.

As for the Maltese, it had indeed ignored the grandma, but not the food. Otherwise, how could it have strength to be a guard?

“Little honey, it’s good as long as you eat.” the grandma said delightedly.

She had actually found the mixed-fur Maltese just after Yuan Zhou had. Seeing the miserable and alert puppy, she knew it must have been abandoned. With a burst of compassion, she tried to help the dog out and even thought of taking it to the vet.

After she consulted about the price, however, the grandma gave up. Upon seeing the photos of the dog, the vet told her frankly that

it suffered from a skin disease, which would probably require thousands of RMB to be properly cured.

The high cost directly put out any intent the grandma had of adopting the dog. However, she still didn't have the heart to leave it uncared for, and therefore came back to feed it every few days. Gradually, she discovered the skin disease was slowly disappearing without any treatment and the old wounds were again covered with healthy long strands of fur. Now that the dog had recovered and appeared extraordinarily cute and lovable, the grandma, again, came to expect to adopt it and raise it as her own.

# Chapter 100: Yuan Zhou's Little Hobby

## (Two)

---

The high cost directly put out any intent the grandma had of adopting the dog. However, she still didn't have the heart to leave it uncared for, and therefore came back to feed it every few days. Gradually, she discovered the skin disease was slowly disappearing without any treatment and the old wounds were again covered with healthy long strands of fur. Now that the dog had recovered and appeared extraordinarily cute and lovable, the grandma, again, came to expect to be able to adopt it and raise it as her own.

However, the mixed fur Maltese became more wary after being abandoned before, and totally ignored the grandma.

When the grandma found the Maltese was reluctant to move a single step, she had no choice but to leave in disappointment.

Though having intended to only take a nap, Yuan Zhou slept soundly until 4:00 PM when he suddenly woke up.

After taking out his phone and checking the time, Yuan Zhou was still a little muddled. Suddenly he recalled something important and then he muttered to himself with a helpless look, "It seems that I've forgotten to have lunch."

Having originally intended to take a nap and then get up for lunch, Yuan Zhou had quickly fallen asleep. He was awakened by the rumbling of his starving stomach.



This situation supported Yuan Zhou's idea to prepare something delicious as a way of compensating himself.

After getting up, he washed up first and then went downstairs to the kitchen, his heavy steps making sounds of "Dong Dong Dong."

Under such circumstances, he would need the classic "three dishes and one soup" to be able to comfort his heart, and thus Yuan Zhou chose the three newly obtained dishes, plus one serving of Egg Fried Rice Set, to be his lunch. He had fairly good patience when cooking gourmet foods for himself.

Every time he cooked for himself, Yuan Zhou would try to perfect the dishes to the utmost of his understanding. With the guidance from the skills passed down from the system, he had never failed once. Every time cooking was a new learning experience and improvement of his skills.

Delicious foods were pleasing, especially the delicate dishes cooked by himself. Yuan Zhou's mood improved.

When dinnertime came, customers found that Yuan Zhou looked extraordinarily mild-mannered today and that he even cared about trifles such as whether or not they wanted to take photos of the dishes.

"Boss Yuan, are you ok?" Wu Hai asked incredibly.

“I’m ok, just asking if you were going to post a Moment on Wechat.” Yuan Zhou indicated that he was a trendy person.

“When have you ever seen me playing with things like Wechat?” looking carefully at Yuan Zhou and finding nothing obviously wrong, Wu Hai said snappily.

“Oh.” Yuan Zhou answered with an expression of contempt, as if to say Wu Hai was an outdated foggy.

“Are you despising me with that look? Pity that you don’t know how to play with those new apps either.” Wu Hai was immovable like a mountain and pointedly exposed the truth.

Yes, that’s right. Yuan Zhou didn’t know how to use any of the new online social media platforms, which Wu Hai already knew.

Yuan Zhou, nevertheless, disregarded him plainly. The whole night passed with the customers trembling in fear. After all, an old curmudgeon like Yuan Zhou actually began to follow Wechat all of a sudden, making his customers truly bewildered.

However, the customers’ concerns were validated. The next morning, a familiar white piece of A4 paper hung on the door of Yuan Zhou’s restaurant.

The paper wrote, “The boss went out for inspiration, the restaurant will be open for business in the evening.”

These lines of characters proved his customers' speculations.

"No wonder Boss Yuan appeared so abnormal yesterday." a customer who came for breakfast after jogging said affirmatively.

"Exactly. This annoying brat didn't even inform me even though we live so close." the boss of the bakery store, Man Man, complained angrily.

"Little girl, I'm afraid at present only Mu Xiaoyun could ever be the first to receive notice from Boss Yuan." with his hands behind his back, the grandpa left along his original route.

"Oh, right. Now Boss Yuan definitely keeps her informed of his schedule for the first time. Next time, we may ask her about that." immediately, Man Man got an idea and hence proposed.

Other customers at the entrance began to discuss the feasibility of the proposal seriously.

On the other side, Yuan Zhou walked out of the restaurant in comfortable casual clothes in the early morning, without any oversleeping.

The mission was important, but the improvement of his culinary skills was more important. For that, Yuan Zhou went out in search of nice foods.

He walked to the intersection and waved his hand. Then a taxi

parked beside him with the sound of “Zi”.

“Where are you going?” the taxi driver turned the head and asked.

“Baisheng Road, please.” Yuan Zhou brought out the address directly.

“Alright.” the taxi driver turned a corner after agreeing, and headed for Baisheng Road.

The place he was heading for now was the restaurant that was well-known for its porridge. The current sole function of Yuan Zhou’s new computer was to search various delicacies for Yuan Zhou to go and taste.

Sitting in the taxi, Yuan Zhou drew out a small notebook with a light blue cover from his trousers pocket silently. In the notebook were recorded five places, each of which Yuan Zhou would go and taste the dishes from today.

There wasn’t much traffic in the morning when he headed for the gourmet street. In just a little while, Yuan Zhou arrived at the street. He paid the fare and got off the taxi immediately.

He took out the notebook again and checked.

“Go straight 200 meters.” Yuan Zhou read in silence.

He began to walk straight down the street.

After walking for 200 meters, Yuan Zhou raised his head but what he found was actually a KTV instead of the Baisheng Porridge Restaurant.

Having looked backwards, upwards and then again at the notebook, Yuan Zhou found he didn't do anything wrong. He was puzzled. After staying put and thinking for a second, he decided to ask someone nearby.

“Excuse me, do you know where the Baisheng Porridge Restaurant is?” with a step forward, Yuan Zhou politely asked a cleaner who was mopping the ground.

“It's on the second floor in the front.” the cleaner answered kindly while pointing at the place where Yuan Zhou had gotten off the taxi just now.

“Thank you.” Yuan Zhou first gave his gratitude and then covered his forehead speechlessly.

While walking back, Yuan Zhou grumbled, “What a rubbish map. Ruining my age and wasting my time, just deceiving me to steal my money.”

He walked back to the first place where he'd originally stopped and gotten off the taxi just now. There, Yuan Zhou saw on the

second floor the 4 big red characters and also a conspicuous door on the first floor. This made Yuan Zhou even more depressed.

It was the greeters at the entrance that helped Yuan Zhou out from his embarrassment.

A clear and melodious voice sounded, “Sir, how many of you are there?”

“Only one. Give me a seat at the window. Thanks.” Yuan Zhou raised his head and said politely.

“Sure, follow me, please.” a doorman with a tall figure and clear and melodious voice showed Yuan Zhou to the second floor in the elevator.

After guiding Yuan Zhou to a table for two by the window and letting him sit, the greeter summoned a waiter to order dishes for Yuan Zhou.

With his dishes planned long ago, Yuan Zhou immediately ordered, “Juicy Steamed Pork Buns, rice porridge, vegetable porridge, and Golden Filamentous Pancake, one serving each.”

“Ok, please wait one moment.” the waiter carefully wrote them down.

All these dishes were pre-checked by Yuan Zhou to be the specialties. They were said to be quite appetizing.

This Baisheng Porridge Restaurant served dishes a bit similar to Guangdong foods and was opened for business all day long from the morning till the night. The most well-known dishes were just the cocktail snacks and porridge. It was barely 9:00 AM now, however, all the seats in the main hall were basically occupied. One can imagine how good the business was.

“Sir, here are your rice porridge and side dishes. You’ll have to wait a little longer for the other dishes.”

The waiter said politely after setting down a small black earthenware pot and a plate of side dishes.

“Thank you.” Yuan Zhou nodded. Not until the waiter left did he draw out a pen and a notebook on which the 5 places were recorded, and then begin to eat while setting the notebook aside.

He picked up the spoon with his left hand. A clear sound of “Peng” came from the slight collision of the spoon and the earthenware pot. The rice porridge was cooked exquisitely and thickened, and emitted the fragrance of the rice grains when stirred. It looked very appetizing.

Having scooped a spoonful of porridge out and slightly blown on it, Yuan Zhou stuffed the porridge into his mouth. At that time, he picked up a piece of the side dish and then put it in his mouth together with the porridge.

The four words of the saying “chew carefully, swallow slowly”

were well reflected in Yuan Zhou's dining. After the first bite, Yuan Zhou didn't stop, but continued with three more deliberate bites before stopping again.

He then set down the spoon and chopsticks before picking up the pen and starting to write something on the notebook with great speed.....